



AMISH FRIENDSHIP BREAD STARTER

Amish Friendship Bread starter is passed from one friend or neighbor to another, usually in a Ziploc bag or ceramic container. It's an actual sourdough starter, meaning that if you continue to feed it over time, it will become more flavorful and distinct. You can use the starter for loaves, muffins, brownies . . . even pancakes! If you haven't received a bag of Amish Friendship Bread starter but would like to experiment, here is the recipe for creating a starter.

INGREDIENTS

- 1 (0.25 ounce) package active dry yeast
- ¼ cup warm water (110°F)
- 1 cup all-purpose flour
- 1 cup white sugar
- 1 cup milk

DIRECTIONS

1. In a small bowl, dissolve yeast in water. Let stand ten minutes.
2. In a glass, plastic, or ceramic container, combine flour and sugar. Mix thoroughly.
3. Slowly add in milk and dissolved yeast mixture. Cover loosely and let stand at room temperature until bubbly. This is Day One of the ten-day cycle.
4. For the next ten days, care for your starter according to the instructions for Amish Friendship Bread.

