



BASIC RECIPE FOR AMISH FRIENDSHIP BREAD

Makes 2 loaves

This basic recipe has been circulating in the United States for more than three decades. I'm including it as it was given to me, minus the occasional misspelling. You don't have to wait an additional ten days to bake—on the day that you split the starter (Day Ten), you can bake with the remaining batter instead of saving a bag for yourself. If you plan to gift your starter, don't forget to include a copy of the instructions along with the dates for Day Six and Day Ten. You can download the instructions from our website, friendshipbreadkitchen.com.

NOTE: Do not refrigerate the starter. It is normal for the batter to rise and ferment. If air gets in the bag, let it out. DO NOT use a metal spoon or bowl for mixing as it will interfere with the fermenting process.

Day 1: DO NOTHING

Day 2: Mash the bag

Day 3: Mash the bag

Day 4: Mash the bag

Day 5: Mash the bag

Day 6: ADD to the bag: 1 cup flour, 1 cup sugar, 1 cup milk.
Mash the bag.

Day 7: Mash the bag

Day 8: Mash the bag

Day 9: Mash the bag

Day 10: Follow the directions below

1. Pour the entire bag into a nonmetal bowl.
 2. Add: 1½ cups flour, 1½ cups sugar, 1½ cups milk.
 3. Measure out four separate batters of 1 cup each into four one-gallon Ziploc bags.
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4. Keep one of the bags for yourself and give the other bags to three friends along with the recipe.

REMEMBER: If you keep a starter for yourself, you will be baking in 10 days. The bread is very good and makes a great gift.

Should this recipe not be passed on to a friend on the first day, make sure to tell them which day it is when you present it to them.

BAKING INSTRUCTIONS:

1. Preheat oven to 325° F.
 2. Put the remaining batter in a bowl and add the following:
 - 3 eggs
 - 1 cup oil
 - ½ cup milk
 - 1 cup sugar
 - ½ tsp vanilla
 - 2 tsp cinnamon
 - 1½ tsp baking powder
 - ½ tsp salt
 - ½ tsp baking soda
 - 2 cups flour
 - 1–2 boxes Jell-O instant pudding (any flavor)
 - Optional: 1 cup nuts and 1 cup raisins
 3. Grease two large loaf pans.
 4. In a bowl, mix an additional ½ cup sugar and 1½ tsp cinnamon.
 5. Dust the greased pans with sugar/cinnamon mixture.
 6. Pour the batter evenly into the pans and sprinkle the remaining mixture on the top.
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