



## AMISH FRIENDSHIP BREAD STARTER

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1 pkg. active dry yeast  
3 cups sugar  
3 cups all-purpose flour  
3 cups milk

On Day 1: Soften yeast mixture in 1/4 cup of lukewarm water. Set aside for 5 minutes, then stir well to be sure it has dissolved.

In a glass or plastic bowl, combine 1 cup sugar, 1 cup flour and 1 cup milk. Stir in yeast mixture using a wooden or plastic spoon (don't use metal spoon or electric mixer). Cover bowl loosely with paper towel, cloth, wax paper or plastic wrap. Keep at room temperature (don't refrigerate).

On Days 2, 3 and 4: Using wooden or plastic spoon, stir mixture once each day.

On Day 5: Add 1 cup sugar, 1 cup flour and 1 cup milk; stir.

On Days 6, 7, 8 and 9: Using wooden or plastic spoon, stir mixture once each day.

On Day 10: Add 1 cup sugar, 1 cup flour and 1 cup milk. Remove 3 cups of mixture and give 1 cup each to three friends. Save remaining starter for yourself.

### **AMISH FRIENDSHIP BREAD:**

1 cup Amish friendship bread starter  
2/3 cup oil  
3 eggs  
2 cups all-purpose flour  
2 tsp. baking powder  
1/2 tsp. baking soda  
1/2 tsp. salt  
2 tsp. vanilla  
1 1/2 tsp. cinnamon  
1 cup sugar

In mixing bowl, combine all ingredients. Bake in 2 well greased and floured or sugared 9x5-inch bread pans. Bake in 350°F oven for 40 to 45 minutes.

NOTE: Raisins, chopped apples, drained, crushed pineapple, candied fruit, coconut, mashed banana, dates, chopped nuts and/or chocolate chips (1/2 cup each) may be added to batter before baking.