Amish Friendship Bread

Instructions

Day 1	Do Nothing
Day 2	Squish the bag
Day 3	Squish the bag
Day 4	Squish the bag
Day 5	Squish the bag
Day 6	Add 1 cup of Flour, Sugar, Milk and Squish the bag
Day 7	Squish the bag
Day 8	Squish the bag
Day 9	Squish the bag
Day 10	Baking Day!!! Follow directions below

- Avoid Metal: Use wooden or plastic tools for storing or mixing.
- No Refrigeration: Keep the batter at room temperature, not in the fridge.
- If the bag puffs up, gently release the air.
- Seal it well to avoid leaks.
- Enjoy the baking magic!

Directions

1. Transfer the sourdough into a glass or non-metal bowl.
2. Mix in 1 cup of flour, 1 cup of sugar, and 1 cup of milk until well combined and bubbling.
3. If you plan on baking, leave one cup of the starter in the bowl and divide the remaining starter into separate ziplock bags, with 1 cup in each bag.
4. Keep a bag for yourself to start over with, and share the rest with friends along with this recipe.

Bread recipe

- Preheat your oven to 350°F (175°C).
- Grease and flour two 9x5-inch loaf pans.
- mix 1/4 cup of granulated sugar and 2 teaspoons of ground cinnamon in a small bowl.
- Dust the greased pans with some of the cinnamon sugar and set aside.
- To the one cup of starter add the following:
  - 1 cup vegetable oil
  - 3 eggs
  - 1/2 cup milk
  - 1 cup granulated sugar
  - 1/2 teaspoon vanilla extract
  - 1 1/2 teaspoons ground cinnamon
  - 1/4 teaspoon salt
  - 1 1/2 teaspoons baking powder
  - 2 cups all-purpose flour
  - 1 small box (3.4 ounces) instant vanilla pudding mix
- Pour batter evening into loaf pans and sprinkle with remaining cinnamon sugar
- Bake for 50-60 min or intill a toothpick comes out clean.