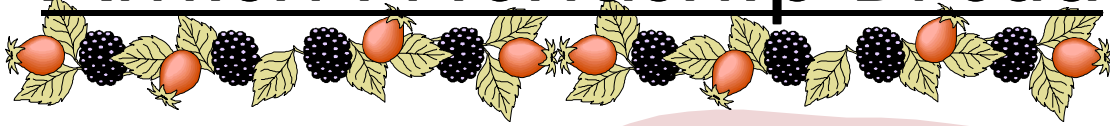


Amish Friendship Bread



A traditional creation of the Amish, pass on the little starter baggies to your friends, or someone you would like to become a friend. **Important Note: Do not use metal spoons or equipment. Do not refrigerate. Use only glazed ceramic or plastic bowls or containers.** Further information can be had at: <http://www.armchair.com/recipe/amish/amish.html>

<u>Day</u>	<u>Activity</u>
1	Do Nothing (this is the day you receive the bread)
2	Mush the bag
3	Mush the bag
4	Mush the bag
5	Mush the bag
6	Add 1 Cup flour, 1 Cup sugar, and 1 Cup milk to the bag.
7	Mush the bag
8	Mush the bag
9	Mush the bag
10	Mixing Day!

Add 1 1/2 Cups Flour, Sugar, and milk to starter (the bag), stir. Batter will be lumpy after this, but it won't affect the final bread goo. Pour 1 Cup starter into 4 bags. Give three to friends, and keep one for yourself.

To Batter add:

1 Cup Oil

1 Cup Milk

1 Cup Sugar

¼ tsp salt

1 tsp Vanilla

2 tsp Cinnamon

2 Cups flour

1 ½ tsp Baking Powder

3 eggs

½ tsp Baking Soda

1 large packet instant Vanilla pudding

½ tsp Nutmeg (optional)

Grease 2 pans. Mix 1 tsp Cinnamon and 1/2 Cup sugar in a small bowl. Sprinkle into bottom of pans. Add batter, sprinkle rest of sugar mixture over tops. Bake at 325° for 1 hour, or until bread loosens from pan. Run a knife around edges of bread, then turn out onto a cooling rack. Allow to cool for as long as possible before you devour the bread. ☺

