

# Amish Cinnamon Bread

- \_\_\_\_\_ **Day 1** You have just received fermented batter in a one-gallon ziplock bag. Do nothing! Just place the bag on your kitchen counter.
- \_\_\_\_\_ **Day 2** Squeeze the bag several times.
- \_\_\_\_\_ **Day 3** Ditto
- \_\_\_\_\_ **Day 4** Ditto
- \_\_\_\_\_ **Day 5** Ditto
- \_\_\_\_\_ **Day 6** Add 1 cup of flour, 1 cup of sugar and 1 cup of milk.
- \_\_\_\_\_ **Day 7** Squeeze the bag several times.
- \_\_\_\_\_ **Day 8** Ditto
- \_\_\_\_\_ **Day 9** Ditto
- \_\_\_\_\_ **Day 10** In a large plastic bowl combine the batter with 1 cup of flour, 1 cup of sugar and 1 cup of milk. Mix with wooden or plastic spoon. Pour three (3) one-cup starters into one-gallon ziplock bags. 1 cup starter in each bag.

**Give these starters away to others with a copy of these instructions.**

Online copies of these instructions are at [www.danielhughes.net/friendship\\_bread](http://www.danielhughes.net/friendship_bread)

Now – to the remaining batter in the bowl add and mix well together:

- |  |                        |
|--|------------------------|
| 1 cup of canola or other oil             | 1 cup sugar            |
| 1 tsp. vanilla                           | 2 cups flour           |
| 3 large eggs                             | 1 ½ tsp. Baking powder |
| ½ cup milk                               | ½ tsp baking soda      |
| 2 small boxes of instant vanilla pudding | ½ tsp salt             |
| ½ cup raisins, nuts, chocolate chips     | 1 tsp. Cinnamon        |
| toffee bits or coconut (optional)        |                        |

In a separate bowl mix 1 tsp. Cinnamon with 3 tbsp sugar and sprinkle into 2 well greased loaf pans before pouring the batter into the pans.

Bake at 325 degrees for one hour or until done. (when a toothpick comes out clean.)

## Reminders!

1. Do not use metal spoons or bowls for mixing
2. Do not refrigerate
3. If air gets in the bag --- let it out.
4. It is normal for the batter to thicken, bubble and ferment.
5. Have fun, and enjoy.. Spread the fun...
6. Questions? Visit [www.danielhughes.net/friendship\\_bread](http://www.danielhughes.net/friendship_bread)