

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

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