

# AMISH FRIENDSHIP BREAD

DO NOT USE A METAL SPOON

DO NOT REFRIGERATE

DAY 1 DO NOTHING

DAY 2, 3, 4 AND 5 MASH UP BKG.

~~DAY 6~~ ADD 1 CUP OF EACH: ALL PURPOSE FLOUR, SUGAR, AND MILK

DAY 7, 8, 9 MASH UP BKG.

DAY 10 ADD 1 CUP OF EACH: ALL PURPOSE FLOUR, SUGAR, AND MILK

THEN POUR FOUR 1 CUP STARTERS IN ZIPLOCK BAGS.

USE WHAT IS LEFT AND POUR IN A BIG BOWL. ADD:

1 CUP OF OIL

1/2 CUP OF MILK

3 EGGS

1 TBSP OF VANILLA

MIX TOGETHER.

IN A SEPARATE BOWL, MIX:

2 CUPS OF ALL PURPOSE FLOUR

1 CUP OF SUGAR

1 1/2 TSP. OF BAKING POWDER

2 TSP. OF CINAMMON

1/2 TSP. OF SALT

1/2 TSP. OF BAKING SODA

1 LARGE BOX OF VANILLA PUDDING (5 OZ.)

1 CUP OF CHOPPED PECANS (OPTIONAL)

ADD DRY INGREDIENTS TO WET INGREDIENTS AND MIX THOROUGHLY. POUR INTO 2 LARGE WELL GREASED AND SUGAR COAT PANS. (MIX SUGAR WITH CINAMMON & SHAKE INTO PANS). SPRINKLE EXTRA ON TOP. BAKE AT 325 DEGREES FOR ONE HOUR