

Title:

Amish Bread Starter

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Summary:

Amish Bread Starter, creating a "Sour-dough" like bread. This starter makes a cinnamon bread, with optional raisins and nuts. From the "e-Cookbook" 65 Amish Recipes

Keywords:

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Article Body:

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2/3 c. sugar
2/3 c. milk
2/3 c. flour
2/3 c. oil
3 eggs
1/2 tsp. salt
1/2 tsp. vanilla
1 to 1 1/2 tsp. cinnamon
1 c. sugar
2 c. flour
1 1/4 tsp. baking powder
1 tsp. baking soda

Combine ingredients in large airtight container with lid. Store at room temperature, do not refrigerate. Stir every day for 17 days. The recipe makes more than the 1 cup needed. But allows for evaporation.

Now the starter is ready. The following instructions are for either the starter you created above, or received from a loving friend.

For the next 10 days handle starter according to the following instructions.

Day 1, receive the starter

Day 2, 3 & 4 - stir

Day 5, Add 1 cup each flour, sugar and milk.

Day 6 & 7, stir

Day 8 & 9, stir

Day 10, Add 1 cup flour, sugar and milk.

Divide into 3 containers of 1 cup each for friends.

After removing the 3 cups of batter, mix in the following ingredients: Using a fork, beat by hand until well blended.

Add 1 cup raisins and 1 cup nuts (optional).

Grease pans with butter, sprinkle with sugar instead of flour. Bake at 325 for 1 hour. Cool 10 minutes, remove from pans.