

Friendship Bread

NOTES:

1. It is **best not to store starter in metal bowls** or containers.
2. **Do not refrigerate this bag** during the 10 day rising period.
3. **Look Ahead** to day 10 to be sure you have ALL the ingredients to bake the bread! Read all the instructions before starting.
4. **If air gets into the bag**, let it out. It is normal and desirable for the starter batter to rise, bubble and ferment.

Day 1 – Do nothing. This is the day the starter is placed into the bag.

Day 2 – Mush the bag. (use hands to kneed the bag gently a few times)

Day 3 – Mush the bag.

Day 4 – Mush the bag.

Day 5 – Mush the bag.

Day 6 – Add 1 cup flour, 1 cup sugar and 1 cup milk. Mush the bag.

Day 7 – Mush the bag.

Day 8 – Mush the bag.

Day 9 – Mush the bag.

Day 10 – MIXING DAY! Combine in a large non-metallic bowl:

1 1/2 cups flour, 1 1/2 cups milk, 1 1/2 cups sugar and the entire starter .

Stir thoroughly with a non-metallic spoon. Poor 1 cup of this mixture into each of four 1-galon Ziploc bags. (Label each with today's date). Keep one and give 3 to your friends along with a copy of these directions.

To the remaining batter in the bowl, add these ingredients and mix well.

1 cup oil	3 eggs	1 tsp vanilla
1 cup sugar	2 cups flour	1/2 tsp. baking soda
1 tsp. cinnamon	1/2 cup milk (1 large box vanilla	
1 1/2 tsp. baking powder	1/2 tsp. salt	instant pudding)

To cut some calories try this: on Day 10 replace the sugar with 1/2 cup apple sauce and use 1/2 cup oil instead of 1 cup of oil.

Grease 2 large loaf pans (or casserole dishes).

Mix additional sugar and cinnamon (1/4 cup sugar and 1 tsp. cinnamon) and sprinkle half into greased pans. Pour batter into pans and sprinkle remaining cinnamon/sugar mixture over the batter. Bake at 325 degrees for 1 hour. Cool until the bread loosens from the pans evenly. This delicious bread tastes a lot like coffeecake.

Copies of this can be found at <http://www.rebawho.com/friendship>