Amish Friendship Bread Recipe

Do not refrigerate starter
Do not use metal utensils or bowl in the 9 day process

Day One:	Stir and cover
Day Two:	Stir and cover
Day Three:	Stir and cover
Day Four:	Stir and add 1 cup sugar, 1 cup flour, and 1 cup cold milk
Day Five:	Stir and cover
Day Six:	Stir and cover
Day Seven:	Stir and cover
Day Eight:	Stir and cover
Day Nine:	Stir and add 1 cup sugar, 1 cup flour, and 1 cup cold milk until smooth. Place 1 cup into 3 separate containers, (total 3 cups) cover and give to two friends, keeping one for yourself. Start the whole process all over again.

To the remaining batter from which the 3 cups have been taken add:

2/3 cups oil, 1 cup sugar, 1 ½ teaspoons cinnamon, 1 ¼ teaspoon baking powder, 2 cups flour, 3 eggs, ¼ teaspoon salt, ½ teaspoon baking soda.

Stir in 2 cups of the following or any combination thereof: Blueberries, strawberries, raisins, dates, nuts, applesauce (1 cup), bananas, pineapple, etc. Use your imagination here.

Pour into 2 greased and sugared (just like floured loaf pans).

Bake at 350 for 50 – 55 minutes or until tests done with a toothpick are dry.

Note: The starter will "grow" to need a 2 quart container during the 9 day process.