

Amish Friendship Bread-Instructions for Starter bag

Do not refrigerate! Do not stir with a metal spoon! The starter requires 10 days for fermentation.

Day 1- Begin or receive starter

Day 2- Mash the bag

Day 3- Mash the bag

Day 4- Mash the bag

Day 5- Add 1 cup sugar, 1 cup flour, 1 cup milk

Day 6- Mash the bag

Day 7- Mash the bag

Day 8- Mash the bag

Day 9- Mash the bag

Day 10- Add 1 1/2 cup sugar, 1 1/2 cup flour, 1 1/2 cup milk

Put 1 cup of starter in each of four plastic zip top bags and write the date on them. Give 3 away to friends (with a copy of the instructions) and keep one. This will begin their Day 1. You can give all of the bag away if you want, but in order to make the bread again, you'll have to receive a bag from someone else.

You will have about 1 cup of batter left besides the 1 bag you have saved for yourself.