

## **Amish Friendship Bread Starter**

- 1 tablespoon active dry yeast
- 2 cups warm water — (about 110 degrees)
- 1 cup flour
- 1 cup sugar
- 1 cup milk

Dissolve yeast in 1/2 cup of the warm water in a deep glass container. Stir in remaining warm water, flour and sugar. Beat until smooth. Cover. A large glass jar or bowl with a tight fitting lid works best for this. Because your first batch of starter contains fresh yeast, you can skip the next set of directions and go directly to the instructions for splitting your start (Day 10 on the instruction sheet).