

## Friendship Bread Recipe

Follow Closely... ALWAYS BAKE 10 DAYS AFTER YOU MAKE THE STARTER!

- DO NOT USE METAL BOWLS OR SPOONS!
- DO NOT REFRIGERATE!
- AS AIR BUILDS UP IN BAG EACH DAY, LET IT OUT!
- IT IS NORMAL FOR THE BATTER TO BUBBLE, FERMENT, OR THICKEN.
- BAKE TEN DAYS AFTER YOU BEGAN THE STARTER!
- YOU CAN PUT STARTER IN A GLASS BOWL COVERED IN PLASTIC AND USE A WOODEN OR RUBBER SPOON TO STIR EACH DAY. DO NOT USE METAL OF ANY KIND WITH STARTER.

DAY ONE: Make your starter!

Get your plastic bags or glass bowls and wooden spoons in place. Do not use metal bowls or utensils! Sourdough is acidic and can dissolve some metals.

### Starter Recipe

#### Ingredients:

1/4 cup warm water about 110 degrees  
1 package active dry yeast (2 1/4 teaspoons)  
1 cup all-purpose flour  
1 cup granulated sugar  
1 cup milk (2% or higher fat)

#### Starter Instructions:

*Pay attention to Days 6 and 10! Day six you add and mix well. Day ten you divide starter and bake!*

1. Water warmed to 110 degrees. Back in the day, I made so many Friendship Breads that I could tell by feeling the warmth of the water. So you don't have to be exact on the temp. Pour the warm water into a small glass bowl. If you have a thermometer use it until you can tell the feel of it.
2. Sprinkle yeast over water. Let stand for 5 - 8 minutes. This allows it to dissolve.
3. In a bigger glass bowl or plastic (no metal bowls or utensils) mix together flour and sugar with wooden spoon.
4. Stir in the milk.
5. Stir in the yeast mixture.
6. Cover loosely with plastic wrap. Allow it to stand until bubbly.
7. Once bubbly, pour into gallon size zippered plastic bag. DO NOT REFRIGERATE.
8. While working through the 10-Day process store at room temperature. If bag gets air in it, let it out. This is DAY ONE of the process.

**DAY TWO: SQUEEZE BAG WELL**

**DAY THREE: SQUEEZE BAG WELL**

**DAY FOUR: SQUEEZE BAG WELL**

**DAY FIVE: SQUEEZE BAG WELL**

**DAY SIX:** Add 1-cup sugar, 1-cup flour & 1-cup milk. SQUEEZE BAG WELL. If in glass bowl mix with wooden or plastic spoon.

**DAY SEVEN: SQUEEZE BAG WELL**

**DAY EIGHT: SQUEEZE BAG WELL**

**DAY NINE: SQUEEZE BAG WELL**

**DAY TEN:** Combine in a large bowl:

- The Batter
- 1-cup sugar
- 1-cup flour
- 1-cup milk

Mix with wooden or plastic spoon. Pour four 1-cup starters into 4 plastic bags (Gallon size bags). Date the bags. Keep one for yourself and give the other three away to friends with a copy of these instructions. To remaining batter in bowl (should have 1-cup left) add the following ingredients to make bread:

- 1-cup vegetable oil
- 1-cup sugar
- ½ cup milk
- 3 large eggs
- 1 tsp. Vanilla
- ½ tsp. Baking soda
- 2 tsp. Cinnamon
- ½ tsp. Salt
- 1 large box of instant vanilla pudding mix
- 2 cups bread or all-purpose flour
- 1 cup chopped pecans (optional)
- ½ cup raisins (optional)

Preheat oven 325

Well grease 2 small loaf pans.

Sprinkle a mixture of cinnamon and sugar to coat pans after greasing.

Divide batter into 2 pans and sprinkle more cinnamon and sugar over the tops of batter.

Bake for one hour.

Cool on wire racks.

I always give away portions of this bread with the starters so they know how yummy it is!

Note: You can always freeze or use the other starter bags to bake other loaves of bread or give them away!