

Amish Cinnamon Bread

Do not use metal spoon or bowl.

Do not refrigerate.

If air gets into the bag, let it out. Do not use a mixer.

Thurs Day 1: You receive the fermented batter. Do Nothing!

Fri Day 2: Squeeze the bag several times a day.

Sat Day 3: Squeeze the bag several times a day.

Sun Day 4: Squeeze the bag several times a day.

Mon Day 5: Squeeze the bag several times a day.

Tues Day 6: Add: 1-cup flour, 1-cup sugar and 1-cup milk.

Squeeze the bag several times a day.

Wed Day 7: Squeeze the bag several times a day.

Thu Day 8: Squeeze the bag several times a day.

Fri Day 9: Squeeze the bag several times a day.

Sat Day 10: In a large bowl (not metal) combine the batter with 1-cup flour, 1-cup sugar and 1-cup milk.

Mix with wooden spoon. Pour 4 one-cup starters into gallon Ziploc bags. This will make 4 starters to share.

* In the remaining batter in bowl add:

1 cup oil, 1 cup sugar, 1 tsp vanilla, 3 eggs, 2 cups flour, ½ cup milk, 1 tsp baking soda, 1 large instant pudding mix,

1-1/2 tsp baking powder, ½ tsp salt and 2 tsp cinnamon.

BEFORE pouring the batter into 2 loaf pans, mix the following into a separate bowl 2 tsp cinnamon and 2 Tbsp sugar.

Sprinkle mixture into well greased loaf pans. Bake at 325 degrees for 1 hour or until done. Test with toothpick.

Some like to add an extra tsp of cinnamon to the bread batter. You can also sprinkle extra cinnamon sugar onto the

Sides and on top of the bread for extra flavor (before baking).

Or add ½ cup raisins and/or pecans or other nuts to the batter for variety.

DON'T FORGET TO MAKE COPIES FOR YOUR FRIENDS!

PS at day 6 you can skip to *, if you do not wish to make the additional starters.