



## Amish Friendship Bread Starter

Get your favorite Amish friendship bread recipe going with this Amish Friendship Bread Starter. Follow these easy steps and be on your way to some of this delicious favorite.

### Ingredients:

1-1/2 cups plus 1 tablespoon of sugar  
1/4 cup warm water  
1/4 ounce package of yeast  
3 cups milk  
3 cups all-purpose flour

### Instructions:

Day 1:

Sprinkle one tablespoon of the sugar over the warm water. Sprinkle yeast over this and let stand in warm place to double in size (approx. 10 minutes).

Mix 1 cup milk, 1/2 cup sugar, 1 cup flour and yeast mixture in a large plastic or glass container. Stir, using only a wooden spoon as metal objects retard the yeast's natural growth. Cover loosely and let stand until bubbly in room temperature overnight.

This mixture doubles, even triples at times of vigorous rising.

Days 2 through 4:

Loosely cover and try to stir starter each day with wooden spoon. Warning: yeast-type mould may begin to form on the surface after 48 hours if you don't stir daily.

Day 5:

On 5th stir in 1 cup plain flour, 1 cup milk, 1/2 cup sugar and stir well, cover up loosely.

Days 6 through 9:

Stir well. Cover back up, loosely.

Day 10:

Stir in 1 cup flour, 1/2 cup sugar and 1 cup milk.

Remove 1 cup to make your first bread, give 2 cups to friends along with this recipe, and your favorite Amish Bread recipe.

Store the remaining 1 cup starter in a container in the refrigerator (or freeze it) or begin the 10 day process over again (beginning with step 2).

### Notes

For a wonderful bread recipe to use this starter, make up the Amazing Amish Friendship Bread recipe.

Did you enjoy this recipe? It was featured in a collection of more great Amish recipes. Check out, How To Make Amish Friendship Bread: Plus 10 Other Easy Amish Recipes!