

## AMISH CINNAMON BREAD RECIPE

(you need to begin this recipe, using the starter dough from a friend)

Leave mix in a large Ziploc bag on counter top – DO NOT REFRIGERATE

- \_\_\_ DAY 1 – do nothing
- \_\_\_ DAY 2 – squeeze bag two times
- \_\_\_ DAY 3 – squeeze bag two times
- \_\_\_ DAY 4 – squeeze bag two times
- \_\_\_ DAY 5 – squeeze bag two times
- \_\_\_ DAY 6 – add 1 cup sugar, 1 cup milk and 1 cup flour. Seal bag, letting out as much air as possible. Squeeze bag thoroughly to mix.
- \_\_\_ DAY 7 – squeeze bag and let air out
- \_\_\_ DAY 8 – squeeze bag and let air out
- \_\_\_ DAY 9 – squeeze bag and let air out
- \_\_\_ DAY 10 – squeeze contents of bag into a large mixing bowl and add 1 cup sugar, 1 cup milk and 1 cup flour. Stir and measure 4 – 1 cup starters into large (gallon size) Ziploc bags and give to 4 friends with a copy of this sheet.

TOMORROW WILL START DAY 1

To the small amount of starter left in the bowl, add:

- 1 cup oil
- ½ cup milk
- 3 beaten eggs
- 1 teaspoon vanilla

Mix thoroughly and add:

- 2 cups flour
- 1 cup sugar
- 1-1/2 teaspoons baking powder
- 2 teaspoons cinnamon
- ½ teaspoon salt
- ½ teaspoon baking soda
- 1 small box instant vanilla pudding mix

Preheat oven to 350 degrees. Spray 2 loaf pans with Pam. Sprinkle sprayed pan with sugar/cinnamon. Pour batter into pans and sprinkle top of batter with sugar/cinnamon. Bake for 1 hour or until nicely browned (toothpick test).

M=Monday, T=Tuesday, W=Wednesday, Th=Thursday, F=Friday, S=Saturday and Su=Sunday