Amish Friendship Bread

**Ingredients**

This is a little complicated because you repeat and repeat steps. [shopping list](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html)

STARTER [shopping list](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html)

* [flour](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html) [shopping list](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html)
* [sugar](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html) [shopping list](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html)
* [milk](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html) [shopping list](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html)
* BAKING [shopping list](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html)
* 1 cup [oil](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html) [shopping list](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html)
* 3 [eggs](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html) [shopping list](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html)
* 1/2 cup [milk](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html) [shopping list](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html)
* 1 tsp [vanilla](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html) [shopping list](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html)
* 2 cups [flour](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html) [shopping list](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html)
* 1 cup [sugar](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html) [shopping list](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html)
* 1 1/2 tsp. [baking powder](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html) [shopping list](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html)
* 1/2 tsp. [salt](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html) [shopping list](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html)
* 2 tsp. [cinnamon](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html) [shopping list](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html)
* 1/2 tsp. [baking soda](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html) [shopping list](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html)
* 1 large box of [vanilla](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html) pudding [shopping list](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html)
* 1 cup [dried fruit](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html) or [nuts](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html) (ie. [raisins](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html)) [shopping list](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html)
* [cinnamon sugar](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html) (topping) [shopping list](http://www.grouprecipes.com/39633/amish-cinnamon-friendship-bread.html)

**How to make it**

* Day 1. If starting from scratch. In a large Ziploc baggie, combine 1 cup milk, 1 cup flour, 1 cup sugar. Close, Mush well. Let sit and do nothing else.
* Day 2. Massage Bag 2 times a day.
* Day 3. massage bag 2 times a day.
* Day 4. massage bag 2 times a day.
* Day 5. massage bag 2 times a day.
* Day 6. Add 1 cup of milk, 1 cup of flour, and 1 cup of sugar. Mush together thoroughly.
* Day 7. Massage bag, let air out, and reseal the bag. 2 times a day.
* Day 8. massage bag, let air out, and reseal the bag. 2 times a day.
* Day 9. massage bag, let air out, and reseal the bag. 2 times a day.
* Day 10. Pour and squeeze contents into a big plastic bowl (I don't know why... original recipe said this). Add 1 cup milk, 1 cup sugar, 1 cup flour. Stir and pour four 1 cup "starters" into 4 large Ziploc bags. Give these and a copy of this recipe to friends.
* You'll have a little left in the bowl. Add to it oil, eggs, milk, and vanilla and mix well.
* In a separate bowl mix flour, sugar, baking powder, salt, cinnamon, baking soda, vanilla pudding mix, and fruit or nuts (optional).
* Mix all ingredients together. Spray the bottom of two loaf pans. Split the batter between the pans. Sprinkle with cinnamon sugar to cover the tops.
* Bake 1 hour at 325 degrees F.
* Note: the starter bags should be left out on the countertop. Do not refrigerate.
* Disclaimer: I have no actual idea what the prep time it. I just put 10 minutes to fill the blank. Servings is relative too.