

# Friendship Dough Recipe

DO NOT REFRIGERATE!

As the batter ferments let the air out of the bag.

Day 1 - do nothing

Days 2-5 - squeeze and mash bag

Day 6 - add 1 cup of each: flour, sugar and milk, squeeze and mash bag

Days 7-9 - squeeze and mash bag

Day 10 - follow directions below

Pour entire contents into a non-metal bowl. Add 1 1/2 cups of each: sugar, flour and milk. Stir. Measure out 4 separate batters, all one cup each, into 4 gallon ziplock bags. Keep a starter for yourself and give the other 3 bags to 3 friends along with a copy of these instructions.

Note: if you keep a starter bag, you will be baking every 10 days.

The bread is delicious and makes a great gift. Only the Amish know how to create the starter, so if you give them all away you'll have to wait until someone gives you a starter back. Should this recipe be given to a friend other than on day one, be sure to tell them which day to continue on.

## Baking Instructions

Preheat oven to 350 Fahrenheit

To the remaining batter in the bowl add:

3 eggs

1 cup oil

1/2 cup milk

1/4 tsp vanilla

1 large box vanilla pudding

1 cup sugar

1 tsp cinnamon

1 1/2 tsp baking powder

1/4 tsp salt

1/2 tsp baking soda

2 cups flour

optional: 1 cup raisins, 2 chopped apples

Grease 2 large loaf pans. In a bowl mix an additional 1/2 cup sugar and 1 1/2 tsp cinnamon.

Dust the greased pans with half of this mixture. Pour the batter evenly into the pans.

Sprinkle the remaining sugar mixture over the top. Bake for 1 hour until a toothpick comes out with few crumbs. Cool until the bread loosens evenly from the sides of the pan. Turn on to a plate. Enjoy!

Makes good muffins too. Bake about 20-25 minutes.

Extra tips:

Check the loaf at 55 minutes.

To make the entire amount, triple this recipe.

Chocolate version:

Use cocoa instead of cinnamon

Use chocolate pudding instead of vanilla

Add 2 tbsp of chocolate syrup

Add 1 1/3 cups of chocolate chips

