



Amish Friendship Bread Starter

Jacob · 28/09/2024



Prep Time

10 days 40 mins

Difficult

Medium

Servings

120

Description

This recipe for Amish friendship bread starter can make a variety of breads and is perfect for sharing with friends

Ingredients

- - 1 (.25 ounce) package active dry yeast - $\frac{1}{4}$ cup warm water (110 degrees F/45 degrees C) - 3 cups all-purpose flour
- divided - 3 cups white sugar
- divided - 3 cups milk
- divided

Instructions

1. Dissolve yeast in warm water in a small bowl; let stand until foamy
2. about 10 minutes. Combine 1 cup flour and 1 cup sugar in a 2-quart container (glass
3. plastic
4. or ceramic); mix thoroughly. Stir in 1 cup milk and yeast mixture. Cover the container loosely and leave at room temperature until bubbly. This is day 1 of the 10-day process. Days 2 through 4: Stir starter with a spoon. Day 5: Stir in 1 cup flour
5. 1 cup sugar
6. and 1 cup milk. Days 6 through 9: Stir starter with a spoon. Day 10: Stir in remaining 1 cup flour
7. 1 cup sugar
8. and 1 cup milk. Remove 1 cup starter to make your first bread. Give 2 cups starter to friends (1 cup each) along with this recipe and your favorite Amish bread recipe. Store remaining 1 cup starter in a container in the refrigerator or begin the 10-day process over again (beginning with step 2). From the Editor Once you have made the starter
9. you will consider it day 1
10. so you can ignore step 1 in this recipe and proceed with step 2. You can also freeze the starter in 1 cup measures for later use. Frozen starter will take at least 3 hours at room temperature to thaw before using. Get the recipe for Amish Friendship Bread.