

<p>Amish Cinnamon Bread</p> <p>Linda Shane</p>		<p>Important Note:</p> <p>Don't use metal spoons or equipment. Do not refrigerate. Use only glazed ceramic or plastic bowls or containers.</p>
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Starter:

1 package active dry yeast

1 cup milk

1 cup flour

1 cup sugar

Mix together in a large zip lock bag or bowl.

Check off your days here so you don't lose track of where you are in the process.



	Day 1	Do nothing with the starter. Put bag or bowl on counter.
	Day 2	Squeeze bag several times or stir with wooden spoon.
	Day 3	Squeeze bag several times or stir with wooden spoon.
	Day 4	Squeeze bag several times or stir with wooden spoon.
	Day 5	Squeeze bag several times or stir with wooden spoon.
	Day 6	Add 1 cup flour, 1 cup sugar, and 1 cup milk. Squeeze bag several times or stir with a wooden spoon.
	Day 7	Squeeze bag several times or stir with wooden spoon.
	Day 8	Squeeze bag several times or stir with wooden spoon.
	Day 9	Squeeze bag several times or stir with wooden spoon.
	Day 10	<p>Add 1 cup flour, 1 cup sugar and 1 cup milk. Stir. Take out 3 cups and place 1 cup each into three separate plastic containers. Give one cup and a copy of this recipe to three friends. To the balance (a little over one cup) of the batter, add the following ingredients and mix well.</p> <ul style="list-style-type: none"> 1 cup oil 1/2 cup milk 3 eggs 1 tsp vanilla <p>In a separate bowl combine the following dry ingredients and mix well:</p> <ul style="list-style-type: none"> 2 cups flour 1 cup sugar 1-1/2 tsp baking powder 2 tsp cinnamon 1/2 tsp baking soda 1 - (5.1 oz) box instant vanilla pudding 1/2 tsp salt 1 cup nuts <p>Add dry ingredients to wet ingredients. Mix and pour into two well greased and sugared bread pans. Bake at 325 degrees for 1 hour.</p>

