

AMISH FRIENDSHIP STARTER

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1 pkg. active dry yeast
1/4 c. warm water (110 degrees)
1 c. all purpose flour
1 c. sugar
1 c. warm milk (110 degrees)
STARTER FOOD (every 5 days)
1 c. all purpose flour
1 c. sugar
1 c. milk

In a small bowl soften yeast in water for about 10 minutes. Stir well. In a 2 quart glass, plastic, or ceramic container, combine flour and sugar, mixing thoroughly so that the flour does not lump when liquid is added. Slowly stir in warm yeast mixture. Cover loosely and let stand at room temperature until bubbly. Refrigerate. This is Day 1.

Day 2-4: Stir with a spoon.

Day 5: Blend flour and sugar in a small bowl; slowly mix in milk and add to starter. Let stand until bubbly. Return to refrigerator.

Day 6-9: Stir.

Day 10 (which becomes day 1 for the next series) : Feed again.

After day 10 you can take out what you need and then continue to feed starter according to cycle. This recipe makes enough for you to give 1 cup starter to 2 friends and still have enough left to make the Amish Friendship Cake.

NOTE: This starter can be frozen. Frozen starter will take at least 3 hours at room temperature to thaw and come to life. Then it behaves like fresh.

AMISH FRIENDSHIP CAKE:

2 c. starter, left at room temperature until bubbly
2/3 c. oil
3 eggs
1 c. sugar
2 c. all purpose flour
1 1/2 tsp. cinnamon
1/4 tsp. salt
1/2 tsp. baking soda
1 1/4 tsp. baking powder
1/2 c. nuts
1/2 c. raisins

Preheat oven to 350 degrees. Grease and sugar two 9 x 5 loaf pans. Mix together starter, oil, eggs, and sugar. Mix dry ingredients together and add to starter mixture. Add nuts and raisins and pour into prepared pan. Bake at 350 degrees for 50-55 minutes or until tester inserted in the center of the pan comes clean. Cool 10 minutes before turning out on a rack to cool.