

Amish Cinnamon Bread!

This Amish Cinnamon Bread is so easy to make & delicious!! Soo yummy, I made yesterday and it was gone before the end of the day ♥️♥️♥️♥️

INGREDIENTS :

#Starter

- 1 package – 2 1/4 teaspoons active dry yeast
- 1/4 cup warm water – 110°F
- 1 cup granulated sugar
- 1 cup all-purpose flour
- 1 cup milk – I used non-fat

#Feedings (2)

- 2 cups granulated sugar – divided
- 2 cups all-purpose flour – divided
- 2 cups milk – divided (non-fat okay)

#For the Bread:

- 1 1/4 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 teaspoons cinnamon – divided
- 2 cups flour
- 1 cup starter
- 2/3 cup of oil
- 1 cup, plus 4 teaspoons of sugar
- 3 large eggs
- 1 teaspoon of vanilla
- 1 cup of chocolate chips or chopped nuts; If desired

PREPARATION :

Day 1:

1. To make your starter, you should stir yeast into warm water and allow to sit about 10 minutes.
2. Then whisk sugar and flour together in a 2 Qt container (or I've heard you can use a ziploc bag, but we always used a bowl). And please whisk in milk and be sure to stir the corners – the flour will get clumpy and stuck if you're not careful.
3. Okay now stir the yeast mixture into the flour mixture. Once done, cover loosely and store on the counter.

Days 2-4 :

1. Make sure to stir the mixture once per day.

Day 5:

1. Feed the mixture: Make sure to stir 1 cup each sugar, flour, and milk together into the starter. Then cover loosely and store on the counter.

Days 6-9:

1. All you need to do is stir the mixture once per day.

Day 10:

1. Feed the mixture: Make sure to stir 1 cup each sugar, flour, and milk together into the starter. Then cover loosely and store on the counter.
2. When finished, remove 1 cup of starter to use in the Amish Friendship Bread Recipe (see directions below) and then remove 2 cups of starter and give 1 cup each to two friends, with the recipe below attached.
3. Give the remaining cup of starter to a third friend, or seal and freeze this 1 cup to use in the future as desired. You can also continue the cycle of friendship bread. You should cover loosely and store at room temperature when you have your starter. Keep in mind to start with "Day 2" directions above tomorrow (day 11) and keep it going.

#Friendship Bread Recipe:

1. Preheat the oven to 325°F and grease two 4×8" or 9×5" loaf pans with butter or shortening. Okay now sprinkle a bit of sugar in the pan and "sugar" it (like you would flour a pan).
2. It's best to spray with cooking spray, but do not sugar the pans if using cooking spray. (Note: it's wise not to make a large loaf with this, because it will take longer to bake and the risk of a dark outside and a partially baked inside is very high.)
3. Pick a medium bowl and whisk in baking soda, baking powder, salt, 1 teaspoon cinnamon, and flour; set aside.
4. Using with a wooden spoon or spatula, stir starter, oil, and 1 cup sugar together. Afterwards, stir in eggs, 1 at a time, then stir in vanilla. Immediately fold in dry ingredients Gently. Be sure to stir in chocolate chips or nuts, if using.
5. Once done, divide batter between two loaf pans. Mix remaining 4 teaspoons sugar and 1 teaspoon cinnamon and sprinkle on top of loaves.
6. You can bake until a toothpick comes out clean, about 25 to 35 minutes. And remember to cool before removing from pan.