

Bread of Life

Jesus said, "I AM the Bread of Life. Whoever comes to me will never go hungry, and whoever believes in me will never be thirsty."
Below is a recipe of Amish Friendship bread to make as a family.
(This is also another great way to share with family, friends, and neighbors.)

Amish Friendship Bread

1 (.25 ounce) package active dry yeast
¾ cup warm water (110 degrees F/45 degrees C)
3 cups all- purpose flour, divided
3 cup white sugar, divided
3 cups milk

Directions

1. In a small bowl, dissolve yeast in water. Let stand 10 minutes. In a 2 quart container glass, plastic or ceramic container, combine 1 cup flour and 1 cup sugar. Mix thoroughly or flour will lump when milk is added. Slowly stir in 1 cup milk and dissolved yeast mixture. Cover loosely and let stand until bubbly. Consider this day 1 of the 10 day cycle. Leave loosely covered at room temperature.
2. On days 2 through 4; stir starter with a spoon. Day 5; stir in 1 cup flour, 1 cup sugar and 1 cup milk. Day 6 through 9; stir only.
3. Day 10; stir in 1 cup flour, 1 cup sugar and 1 cup milk. Remove 1 cup to make your first bread, give 2 cups to friends along with this recipe, and your favorite Amish Bread recipe. Store the remaining 1 cup starter in a container in the refrigerator, or begin the 10 day process over again (beginning with step 2).

