

Amish Friendship Bread

Original recipe given to Susan Dolvin by Dana Lukey

Mix:

1 cup sourdough starter
1 cup oil
½ cup milk
3 eggs
1 tsp vanilla

In separate bowl combine:

2 cups flour
½ tsp salt
2 tsp cinnamon
1 cup sugar or ¾ cup HONEY
1 ½ tsp baking powder
½ tsp baking soda
1 large or 2 small instant vanilla pudding mixes

Optional:

1 cup raisins and/or 1 cup walnuts

Slowly add to wet mixture. Pour into 2 well greased loaf pans sprinkled with cinnamon and sugar.
Bake at 325 F for 1 hour and 10 minutes.

Makes 2 loaves.