

Kitten and his girl were tired of staying inside. While they ate their snack, they thought about how much they missed their friends. "I have an idea," said kitten. "Let's make something that we can share!"

Friendship Bread

Day 1: Put one package of yeast, one cup of flour, one cup of sugar, and one cup of water into a one-gallon zip lock bag. Place this into another one-gallon ziplock bag, then put them both into a bowl on the kitchen counter. (Do not refrigerate.) Mush the bag.

Day 2: Let out the gas that has built up, and mush the bag.

Day 3: Let out the gas that has built up, and mush the bag.

Day 4: Let out the gas that has built up, and mush the bag.

Day 5: Let out the gas that has built up, and mush the bag.

Day 6: Let out the gas that has built up, and mush the bag.

Day 7: Let out the gas that has built up, and mush the bag.

Day 8: Let out the gas that has built up, and mush the bag.

Day 9: Let out the gas that has built up, and mush the bag.

Day 10: Add one cup each of milk, flour, and sugar. Mush the bag. Divide the batter into four bags, putting about a cup (maybe more) of batter into each bag. You now have three bags of starter to give away and one to keep. Tape a set of baking instructions (see below) to each bag of starter.



FRIENDSHIP BREAD BAKING DIRECTIONS

On the day you are ready to bake the bread, follow these directions:

Preheat the oven to 325 degrees. Generously grease two 3x5-inch loaf pans or one large bundt pan.

Coat the inside of the pan(s) with 3 tablespoons sugar mixed with 1 teaspoon cinnamon. (Save some for the top.)

To your one cup of batter, in a large bowl, add:

- 2 cups flour, sifted with:
- 2 teaspoons cinnamon
- 1 ½ teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt

Stir in:

- 1 cup sugar
- one 3.1 ounce box instant vanilla pudding
- 3 large eggs
- 1 cup vegetable oil
- ½ cup milk
- 1 teaspoon vanilla

Beat well.

Add: 1 cup chocolate chips, raisins, raisins, or chopped nuts.

Scrape the batter into the prepared pans and sprinkle the top with the remaining cinnamon sugar. Bake for one hour; or, if you use a bundt pan, about 1 ¼ hours.

In either case, a toothpick inserted into the middle of the bread should come out clean. Let the bread stand for 20 to 30 minutes before you take it out of the pan(s) and cool it on a rack. Enjoy your Friendship Bread!

