

Hi Deborah,

In the many recipes I have from you is the Amish Bread Starter. I am doing the starter but don't know what breads to make. I have looked at everything I have from you and can't find anything that uses this starter. Please help! [Click here for the Hearty Starter Bread Recipe!](#)

Also, I have a tried and true starter for you.

Amish Cinnamon Bread

1 cup milk, 1 cup sugar, 1 cup all purpose-flour
(this is the makings of the starter)

Important tips:

Put into a gallon sized zip-locked bag.

Use a wooden spoon only in recipes to stir.

If bag becomes filled with air, let it out.

Do not refrigerate!

It is normal for batter to thicken, bubble and ferment.

1st day, let starter rest...just place on counter...do nothing.

2-5th day, squeeze bag several times each day

6th day, add 1 cup each: milk, sugar, flour to starter and squeeze until mixed well.

7-9th day, squeeze bag several times.

10th day:

In a large non-metallic mixing bowl put:

all of the batter, 1 cup flour, 1 cup sugar, 1 cup milk.

Mix thoroughly with a wooden or plastic spoon.

Take 3 1-gallon zip-lock bags and add 1-cup batter to each bag.

These are starter bags to share with your friends.

To the remaining batter in the bowl add:

1 cup canola oil

1 cup sugar

1 tsp vanilla

3 large eggs

Stir this well and then add:

2 cups all purpose-flour

1 1/2 tsp baking powder

1/2 tsp baking soda

1 large box instant vanilla pudding

2 tsp cinnamon

2 tsp salt

1/2 cup milk

Mix thoroughly

Generously grease 2 loaf pans or 5 mini-loaf pans. In a separate bowl, mix 1 tsp cinnamon, 3 Tbls sugar and sprinkle 1/2 the mixture into bottom of greased pans. Pour batter into loaf pans about 1/2 full. Sprinkle the rest of cinn-sugar mixture on tops. Bake at 325 degrees F. for 50-60 minutes. You may add nuts, raisins, mini chocolate chips or cherries to this recipe. Recipe may be doubled, just keep out another cup of batter from starter bags and double all ingredients.

I have also made up my own recipe for **pumpkin bread**.

Do all of the above except leave out instant pudding.

Add 1 tsp nutmeg, 1 tsp ground cloves, 1 tsp ground ginger and keep the 2 tsp cinnamon. Add 1/2 can solid pack pumpkin and use evaporated milk instead of whole milk. I added chopped walnuts and this turned out great. I suppose you could use pumpkin pie spice but I was out so did the above.

I also made a cherry-cheesecake bread by using the new cheesecake instant pudding, 1 tsp almond extract instead of vanilla and added 1 can cherry pi-filling and mixed well. These need to bake a little longer if using the large loaf pans. Also I didn't use the cinn-sugar mixture in the bottoms or on the tops of these breads. I haven't tried the banana bread but use banana instant pudding, and 1/2 to 1 cup ripe mashed bananas and chopped nuts if desired. Pistachio is also good, just use pistachio pudding and the chocolate chip is great, just use chocolate instant pudding instead of vanilla. Hope this makes sense to you. It really is good.

I am now working on one for fruitcake. Will get back to you on this one.

Thanks
Jeanetta McDuffie