

# **FRIENDSHIP BREAD**

## **STARTER:**

**1 c. all-purpose flour**

**1 c. milk**

**1 c. sugar**

**2 c. all-purpose flour,  
divided**

## **BREAD:**

**1 c. starter**

**2/3 c. veg. oil**

**3 eggs**

**1 tsp. vanilla extract**

**2 c. all-purpose flour**

**1 c. sugar**

**2 tsp. ground**

2 c. milk, divided  
2 c. sugar, divided

cinnamon  
2 tsp. baking powder  
1-1/2 tsp. baking  
soda  
1 tsp. salt  
1 c. (6 oz.) semisweet  
chocolate chips  
1 c. chopped walnuts

### Confectioners' sugar

To make the starter: in a large non-metallic bowl or jar, stir the flour, milk and sugar with a wooden spoon until smooth. Allow to stand uncovered at room temperature. On days 2, 3, and 4, stir starter but do not cover. On day 5, feed starter by adding 1 cup each of flour, milk, and sugar; stir well but do not cover. On days 6, 7, 8, and 9, stir the starter but do not cover. On day 10, feed starter with the remaining flour, milk and sugar; stir well. To make the bread: combine 1 cup of starter, oil, eggs and vanilla in a bowl; mix well. Combine dry ingredients; stir into starter mixture just until combined. Fold in chocolate chips and nuts.

Spoon into two well greased 8-in. X 4-in. X 2-in. baking pans. Bake at 350 degrees for 45-50 minutes or until breads test done. Cool in pans for 10 minutes before removing to a wire rack. Dust with confectioners' sugar. Yield: 2 loaves