

# Triple Chocolate Amish Friendship Bread

Although this seems like a quick bread, it uses a yeast starter, so you'll need Amish Friendship Bread Starter. See recipe below. The Triple Chocolate Friendship Bread recipe is from Carroll Pellegrinelli at About.com and appeared in 2010.

If you don't already have an Amish Friendship Bread Starter, the recipe below will make enough for three. Then you'll be able to give the starter to two other friends, and have some for yourself. And, isn't that what friendship is all about? Yes, it takes a lot of time since the starter needs to ferment, but it's fun. It's also a great project with kids!

Tip: Do not use any metal bowls or utensils with the starter.

## TRIPLE CHOCOLATE AMISH FRIENDSHIP BREAD

### Ingredients

2 cups flour  
1-1/2 tsp baking powder  
1/2 tsp baking soda  
1/2 tsp salt  
1 Tbsp DARK cocoa  
2 tsp cinnamon  
1 cup sugar  
1 (5 ounce) instant Chocolate pudding mix  
1 portion (approximately 1 cup) Friendship Bread Starter  
1 cup vegetable oil  
1/2 cup whole milk  
3 eggs  
1 cup chocolate chips (or dark chocolate, chopped)  
Turbinado sugar, optional

### Preparation

Preheat oven to 325 degrees F.

Grease and flour two 8x4-inch loaf pans. Optional, sprinkle entire pans with turbinado sugar after greasing and flouring. (yummy)

Combine first set of ingredients in large bowl with wire whisk.

In medium bowl, combine second set of ingredients. Mix well.

To dry ingredients, add wet ingredients. Mix until just combined. Fold in chocolate chips (or the chopped chocolate chunks).

Carefully, divide batter between the prepared pans.

Optionally, sprinkle tops of batter with more turbinado sugar.

Bake for 1 hour 15 minutes or until done.

## **AMISH FRIENDSHIP BREAD STARTER (from AllRecipes.com)**

Original recipe makes 4 cups of starter

### **Ingredients**

1 (.25 ounce) package active dry yeast  
1/4 cup warm water (110 degrees F/45 degrees C)  
3 cups all-purpose flour, divided  
3 cups white sugar, divided 3 cups milk

### **Directions**

In small bowl, dissolve yeast in water. Let stand 10 minutes.

In 2 quart container glass, plastic or ceramic container (never metal!--and no metal spoons), 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.

On days 2 through 4; stir starter with a spoon.

Day 5; stir in 1 cup flour, 1 cup sugar and 1 cup milk.

Days 6 through 9; stir only.

Day 10; stir in 1 cup flour, 1 cup sugar and 1 cup milk.

Remove 1 cup to make your Triple Chocolate Amish Friendship Bread, give 2 cups (either in a small crock or Ziploc Bag!) to friends along with this recipe, and the Triple Chocolate 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).

If you used a ziploc bag, your friends can either keep it in the bag and 'perform' all the rituals or they can put it in a small crock or other non-metal container.

**from Barbara Workinger's Amish Country Mysteries website  
[www.barbaraworkinger.com](http://www.barbaraworkinger.com)**