Friendship Bread

Ingredients:

* 1 1/4 teaspoons baking powder
* 1 teaspoon baking soda
* 1/2 teaspoon salt
* 2 teaspoons cinnamon divided
* 2 cups flour
* 1 cup sourdough starter
* 2/3 cup oil
* 1 cup + 4 teaspoons sugar
* 3 eggs
* 1 teaspoon vanilla
* Optional: 1 cup of chocolate chips, raisins, or chopped nuts

Directions:

* Preheat oven to 325°F. Grease two 4x8” or 9x5” loaf pans with butter or shortening. Sprinkle a bit of sugar in the pan and “sugar” it (like you would flour a pan). Alternately, spay with cooking spray, but do not sugar the pans if using cooking spray. (Note: you could make muffins instead, they will need less baking time)
* Whisk baking soda, baking powder, salt, 1 teaspoon cinnamon, and flour in a medium bowl. Set aside.
* Stir starter, oil, and 1 cup sugar with a wooden spoon or spatula. Stir in eggs, 1 at a time, then stir in vanilla. Gently fold in dry ingredients. Stir in chocolate chips, raisins or nuts, if using.
* Divide batter between two loaf pans. Mix remaining 4 teaspoons sugar and 1 teaspoon cinnamon. Sprinkle on top of loaves.
* Bake for 25-35 minutes, until a toothpick comes out clean. Cool before removing from pan.
* Give 1 loaf to a friend or neighbor, write a nice note or make a card to go with it, and leave it on their porch.

How to take care of your sourdough starter:

Once you have a starter established, you can keep it in a jar in the refrigerator. A swing-top jar is best, just make sure you don't have any metal that will touch the starter (like a mason jar), or the metal will eventually rust.

When you want to use the starter, take it out of the fridge and feed it 1 part flour and 1 part water (1/2 cup each or 1 cup each), leave it out of the refrigerator overnight and the day after feeding, it will be bubbly and ready to use. Make sure you don't use hot water.

If you want to make a lot of starter, you can keep it out of the fridge and feed it every day or every other day, until you have as much as you need.

If you leave it out too long- no problem! If there's a liquid of layer that forms on top-no problem! Either pour the liquid off or stir it in, either is fine. You can't really do anything to hurt your starter. You can keep it forever and use it over and over.

To Pass it to a Friend:

Give your friend a jar of the starter, these instructions, and the friendship bread recipe.

Have your friend transfer the starter to a large bowl, just make sure it's not a metal bowl.

Leave the starter on the counter, each day feed it one cup flour and 1 cup cold or lukewarm water.

After 4-5 days, put the starter into jars, pass 2 jars to 2 more friends, put 1 jar in the fridge for later, and use the remaining 1 cup of starter to make the friendship bread. Make sure to give 1 loaf to a friend or neighbor.

Keep passing it on!