



Amish Friendship Bread

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

16

Description

This Amish friendship bread is a sweet cinnamon bread that requires a batch of Amish friendship bread starter. For variations add mashed bananas zucchini or walnuts.

Ingredients

— - 1 cup Amish Friendship Bread Starter (see footnote for recipe link) - 1/2 cup vegetable oil - 3 large eggs - 2 cups all-purpose flour - 1 cup white sugar - 1 teaspoon ground cinnamon - 1/2 teaspoon salt - 1/2 teaspoon baking soda - 1 1/4 teaspoons baking powder - 1 teaspoon vanilla extract

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease two 9x5-inch loaf pans. Combine Amish bread starter with oil
2. eggs
3. 2 cups flour
4. 1 cup sugar
5. 1 teaspoon ground cinnamon
6. 1/2 teaspoon salt
7. 1/2 teaspoon baking soda
8. 1 1/4 teaspoons baking powder
9. and 1 teaspoon vanilla in a large bowl; mix well. Pour into prepared loaf pans. Bake in the preheated oven until loaves sound hollow when tapped
10. about 50 to 60 minutes. From the Editor Get the recipe for Amish Friendship Bread Starter The total time stated for this recipe does not include the time it takes to make the Amish bread starter.