

Amish Friendship Cake

Oscar · 28/09/2024

**Prep Time**

1 hr

Difficult

Medium

Servings

24

Description

This Amish friendship cake uses sourdough starter. If you don't have any, see instructions to make your own that you can share with friends.

Ingredients

— - 2 cups all-purpose flour - 1 cup sourdough starter - 1 cup white sugar - 1/2 cup vegetable oil - 3 large eggs - 1 1/2 teaspoons baking powder - 2 teaspoons vanilla extract - 1/4 teaspoon salt - 1 cup chopped walnuts - 1/4 teaspoon baking soda

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease two 9-inch loaf pans. Mix flour
2. sourdough starter
3. sugar
4. oil
5. eggs
6. baking powder
7. vanilla
8. and salt together in a bowl. Stir in chopped walnuts. Stir in baking soda and pour batter into the prepared pans. Bake in the preheated oven until a toothpick inserted into the center comes out clean
9. 45 minutes to 1 hour. Recipe Tip You can add bananas
10. dates
11. or raisins for variety. To Make Your Own Friendship Starter (enough for 8 loaves): Dissolve 1/2 teaspoon yeast in 1 ounce warm water in a non-metal bowl. Add 1 cup flour
12. 1 cup milk
13. 1 tablespoon white sugar
14. 1 tablespoon vinegar
15. and 1/2 teaspoon salt; stir with a non-metal spoon until creamy. Cover bowl with plastic wrap and let stand in a warm place for two days to ferment. It will become bubbly and have a sour odor. Do not place in the refrigerator. On days 2
16. 3
17. and 4: stir. On day 5: add 1 cup flour
18. 1 cup sugar
19. and 1 cup milk; stir to combine. On days 6
20. 7
21. 8
22. and 9: stir. On day 10: add 1 cup flour
23. 1 cup sugar
24. and 1 cup milk; stir to combine. Reserve 1 cup starter; pour the remaining starter
25. 1 cup each
26. into 3 containers to give away to friends if desired.