



Amish Friendship Banana Nut Bread

Oscar · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 40 mins

Description

A nutty banana bread that requires a batch of Amish friendship bread starter Do not use any type of metal spoon or bowl for mixing

Ingredients

— - ½ cup shortening - 4 large ripe bananas - 2 cups Amish Friendship Bread Starter (see footnote for recipe link) - 3 large eggs - 1 cup white sugar - 1 cup chopped walnuts - ½ cup milk - 2 cups all-purpose flour - 1 ½ teaspoons baking powder - ½ teaspoon baking soda - ½ teaspoon salt

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Grease two 9x5-inch loaf pans. Mash together shortening and bananas in a large bowl
2. then stir in Amish starter
3. eggs
4. sugar
5. walnuts
6. and milk. Sift together flour
7. baking powder
8. baking soda
9. and salt. Fold into the banana mixture. Divide batter evenly into the prepared pans. Bake in preheated oven until a toothpick inserted into the center of the loaves comes out clean
10. about 1 hour and 15 minutes. Cool loaves until they loosen evenly from the pan before removing to a wire rack to cool completely
11. about 10 minutes. Tips Begin by making our Amish Friendship Bread Starter recipe.