

Lemon Poppy Seed Amish Friendship Bread

Oscar · 28/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

This is a yummy variation of Amish Friendship Bread. It's one of my family's favorites. It's versatile enough to make muffins too. Just add 3 tablespoons of the batter into greased muffin tins and reduce the baking time to 23-25 minutes.

Ingredients

— - 2 cups all-purpose flour - 1 cup white sugar - 1 ½ teaspoons baking powder - ½ teaspoon baking soda - ½ teaspoon salt - ½ teaspoon ground cinnamon - ½ cup poppy seeds - 2 (3 ounce) packages instant lemon pudding mix - 1 cup Amish Friendship Bread Starter - 2 eggs - ½ cup milk - ½ cup applesauce - 2 teaspoons vanilla extract - ½ cup vegetable oil

Instructions

1. In a large mixing bowl blend together the flour
2. sugar
3. baking powder
4. baking soda
5. salt
6. cinnamon
7. poppy seeds
8. and lemon pudding mix. Make a well in the center of the bowl. In a separate bowl
9. mix together the Amish starter
10. eggs
11. milk
12. applesauce
13. vanilla
14. and vegetable oil. Add to dry ingredients and blend until just combined. Pour batter into 2 greased loaf pans. Bake in a preheated 325 degree F(165 degrees C) oven for one hour. Cool for 10 minutes on a wire rack. Remove bread from pan. Tips Get the recipe for Amish Friendship Bread Starter.