

A FRIENDSHIP BREAD KITCHEN  
COOKBOOK

*Quick & Easy*  
Amish Friendship  
Bread Recipes



An Amish Friendship Bread Primer with Over  
50 Recipes to Bake and Share With Others

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# **Quick and Easy Amish Friendship Bread Recipes**

*An Amish Friendship Bread Primer with Over 50  
Recipes to Bake and Share With Others*



A Friendship Bread Kitchen Cookbook

# Welcome to the Kitchen

A Note from Darien Gee

*"Friendship is the bread of the heart."*

*Mary Russell Mitford*

The Friendship Bread Kitchen was born in 2009 while I was doing research for my novel, *Friendship Bread*. The mission was simple: meet like-minded people who loved Amish Friendship Bread as much as I did, and maybe even swap a few recipes.

As the weeks progressed, the Kitchen started to grow. You know how Amish Friendship Bread starter bubbles and froths and then almost doubles in size? That's what was happening in the Kitchen. New people showed up every day. I posted literary quotes about friendship, found funny videos and inspiring blog posts about all things Amish Friendship Bread. I met lots of terrific people. I added more recipes and pictures of the bread. I met even more terrific people.

We kept growing and growing.

We now have an online and Facebook community that's over 75,000 Kitchen Friends strong. I've gone on to write more novels in the bestselling *Friendship Bread* series, and our website has become the go-to place for all things Amish Friendship Bread. It's my goal to make sure you have lots of choices on how to use your one cup of starter, whether it was passed on to you or if you made it yourself.

*Quick and Easy Amish Friendship Bread Recipes: Over 50 Amish Friendship Bread Recipes to Bake and Share with Others* contains many of my favorite Amish Friendship Bread variations, plus a few glazes and frostings. Many of the recipes offer an "At-a-Glance" feature, which means that finding your next Amish Friendship Bread recipe is super quick and easy—just glance at the short list of substitutions, additions or omissions as indicated to decide which recipe is right for you.

Every recipe yields two loaves, so consider keeping one and sharing the other with a friend, family member, co-worker, postal carrier, teacher, even a stranger! The spirit of the bread is what's kept it going all this time, and sharing what we have with others is part of what makes our human experience great.

So pull up a chair, grab a cup of coffee or tea, and have fun choosing and experimenting with a recipe that may be new for you. Welcome to the Friendship Bread Kitchen!



# What is Amish Friendship Bread?

*"The bird, a nest; the spider, a web; man, friendship."  
William Blake*

*Amish Friendship Bread is about friendship and community. It's about connection, it's about fun. It's about sharing what you have with others, about nurturing other people. It's about not taking anything too seriously, but finding the simple joy and pleasure in every moment. Amish Friendship Bread is, in short, a recipe for living.*

If you were to look up Amish Friendship Bread on Wikipedia, you'd find this: "Amish Friendship Bread is a type of bread or cake made from a sourdough starter that is often shared in a manner similar to a chain letter. The starter is a substitute for baking yeast and can be used to make many kinds of yeast-based breads, shared with friends, or frozen for future use."

If you were to ask a real live person who has made Amish Friendship Bread, you might hear something like this: "It's a gloopy, unappetizing substance in a bag that you mash for ten days before baking the most heavenly bread in the world."

Amish Friendship Bread operates on a similar principle as a (culinary) chain letter—"pass it on"—but with no threats or negative repercussions if you choose not to participate. You receive a bag of starter (which usually equals 1 cup) and stir or mash it for 10 days. On Day 6 and Day 10, you "feed" it with flour, sugar and milk. At the end of the ten days, you divide it into equal portions of 1 cup each, bake with one portion, and give the others away along with a copy of the recipe. This usually hums along nicely for the first cycle or two, but eventually people will start running in the other direction if you keep showing up on their doorstep with a fresh batch of starter. You have been warned.

The starter is a sourdough starter, a yeast-based starter with a lactobacillus culture. Because there's so much sugar in most Amish Friendship Bread recipes, the result is sweet, rather than sour, but if you have a discriminating palate you may be able to pick up a tangy twist. Like most sourdough starters, Amish Friendship Bread can literally be passed around indefinitely; in fact, the longer it has been around, the better. The original recipe is a delicious cinnamon raisin loaf that is still one of my



favorites. But what I love about the starter is that you can bake almost anything with it.

If you've received a starter from someone, there's a little bit of flour and love from their kitchen, as well as all the other kitchens before it. It's a bit like the children's fable of stone soup, where everyone ends up contributing something to a meal that is shared by all.

Is Amish Friendship Bread really Amish? That's the big question. There's no evidence to support this claim and a similar recipe can be found circulating in Europe under the name Herman bread or cake. But it makes sense that the starter is kept at room temperature (since the Amish don't use electricity) and the only fresh ingredients are those that they can easily procure from their own farms (eggs, milk, butter). Then again, the most popular version circulating around North America includes instant pudding, which doesn't seem very Amish.

I'll leave it to the pundits to debate the question, but there's no doubt the bread embraces the Amish principle of sharing what we have with others. In my mind, it's no coincidence that each recipe yields two loaves. This recipe was designed to be shared. Every recipe yields two loaves, so consider keeping one and sharing the other with a friend, family member, co-worker, postal carrier, teacher, even a stranger! The spirit of the bread is what's kept it going all this time, and sharing what we have with others is part of what makes our human experience great.

# The Original Amish Friendship Bread Recipe

This is the recipe that has circulated through the United States and Europe for several decades. Since the version I received read a bit like a Chinese fortune cookie, typos and all, I've modified it for clarity. A PDF printable version of this recipe is available on the Friendship Bread Kitchen website: <http://www.friendshipbreadkitchen.com/amish-friendship-bread>.

**NOTE:** Do not refrigerate the starter. It is normal for the batter to rise and ferment. If air gets into the bag, let it out.

Day 1: Do nothing.

Day 2: Mash the bag.

Day 3: Mash the bag.

Day 4: Mash the bag.

Day 5: Mash the bag.

Day 6: ADD to the bag: 1 cup flour, 1 cup sugar, 1 cup milk. Mash the bag.

Day 7: Mash the bag.

Day 8: Mash the bag.

Day 9: Mash the bag.

Day 10: Follow the directions below:

1. Pour the entire bag into a nonmetal bowl.
2. Add 1½ cup flour, 1½ cup sugar, 1½ cup milk.
3. Reserve 1 cup of starter in the bowl if you plan to bake today.
4. Divide the remaining batter into 1-gallon Ziploc bags with 1 cup per bag. Your starter may yield 4 to 7 cups depending on how active your starter has been. Give the bags to friends along with a copy of the recipe and several slices of the bread.

Label your Ziploc bag with the date, making your Day 10 their Day 1. If you aren't able to give it to them on Day 1, be sure to tell them which day it is when you present it to them.

## BAKING INSTRUCTIONS

1. Preheat oven to 325° F (165° C).

2. To the one cup of batter in the bowl add the following:

3 eggs

1 cup oil

1/2 cup milk

1 cup sugar

1/2 teaspoon vanilla

2 teaspoons cinnamon

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

1 or 2 small boxes instant pudding (any flavor)

1 cup chopped nuts or raisins (optional)

3. Grease two large loaf pans.

4. In a bowl mix an additional 1/2 cup sugar and 1 1/2 teaspoons cinnamon.

5. Dust the greased pans with the cinnamon-sugar mixture.

6. Pour the batter evenly into loaf or cake pans and sprinkle the remaining sugar-cinnamon mixture on top.

7. Bake for one hour or until the bread loosens evenly from the sides.

8. ENJOY!

# Pantry Essentials

*"Friendship multiplies blessings and minimizes misfortunes; it is a unique remedy against adversity, and it soothes the soul." Baltasar Gracian*

If you always have a bag of starter on your countertop (or in your freezer—see the FAQs for more on this), keeping the following pantry items handy make Amish Friendship Bread baking a breeze.

## Dry/Pantry Items

- all-purpose flour
- baking soda
- baking powder
- granulated sugar
- powder (or confectioner's) sugar
- powdered milk
- 2 boxes of instant pudding (small or medium) in vanilla, chocolate, lemon, butterscotch or other favorite flavors
- vegetable oil
- cinnamon
- salt
- nuts: walnuts, pecans, almonds, macadamia nuts
- dried fruits: raisins, cranberries

## Refrigerated Items

- eggs
- milk (whole or skim)
- Butter

## Pans and Utensils

Pans and utensils should be nonstick or silicone. Uncoated/untreated metal pans and utensils (i.e. the kind your grandmother used to use, the ones that actually smell like tin or aluminum) react with the active ingredients in your

starter and may result in an oddly colored or metallicky-tasting bread. See the FAQs for more on metal/non-metal utensils.

- two loaf pans
- round cake pans
- muffin tins
- bundt pan
- cookie sheets
- mixing bowl
- whisk
- wooden spoon
- spatula
- measuring cups
- measuring spoons



# **PART ONE**

## ***THE BASICS***

## **Amish Friendship Bread Starter**

*“Making Amish Friendship Bread has ignited my interest in cooking and baking again.” Nancy Hubbard*

There are two ways to get an Amish Friendship Bread starter: receive a bag or jar of starter from a friend, or make your own. If you haven't received a bag of Amish Friendship Bread starter but would like to make the bread, this is the recipe for starting your starter. For other starter variations including gluten- and casein-free, visit the website.

### **Ingredients**

- 1 (0.25 ounce) package active dry yeast
- 1/4 cup warm water (110° F/45° C)
- 1 cup all-purpose flour
- 1 cup white sugar
- 1 cup milk

### **Directions**

1. In a small bowl, dissolve yeast in water. Let stand 10 minutes.
2. In a 2-quart glass, plastic or ceramic container, combine 1 cup flour and 1 cup sugar. Mix thoroughly with a whisk or fork.
4. Slowly stir in 1 cup milk and dissolved yeast mixture.
5. Cover loosely and let stand at room temperature until bubbly. Consider this Day 1 of the 10-day cycle. For the next 10 days handle starter according to the instructions for Amish Friendship Bread.

### **Kitchen Notes**

The starter should be left at room temperature. Drape loosely with dishtowel or plastic wrap. Do not use metal utensils or bowls. If using a sealed Ziploc bag, be sure to let the air out if the bag gets too puffy.

Using commercial yeast gives your starter a boost, and as your starter grows it will pull wild yeast from the air. This is what gives different sourdough starters their distinct flavor as yeast from San Francisco is different from yeast in Naples, Italy.

Keep in a warm, draft-free area. If your kitchen is cold or drafty, store in an unheated oven or microwave. The starter will be very active and bubbly

12-48 hours after being “fed.” On in-between days it may be quiet or flat, resembling pancake batter.



**SMELL:** It should smell like yeasty, fermenting batter.

**COLOR:** It should look like the color of flour, an off-white to creamy color.

The starter may separate (which is normal) so mix it well before evaluating its color.

## Amish Friendship Bread

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: 2 loaves

### Ingredients

- 1 cup [Amish Friendship Bread starter](#)
- 3 eggs
- 1 cup oil
- 1/2 cup milk
- 1 cup sugar
- 1/2 teaspoon vanilla
- 2 teaspoons cinnamon
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 2 cups flour
- 1 or 2 small boxes instant pudding (any flavor)
- 1 cup nuts, chopped (optional)
- 1 cup raisins (optional)

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease two large loaf pans.
4. Dust the greased pans with a mixture of ½ cup sugar and 1½ teaspoon cinnamon.
5. Pour the batter evenly into loaf or cake pans and sprinkle the remaining [cinnamon-sugar mixture](#) on the top.
6. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
7. ENJOY!

### Kitchen Notes



If you're watching your cholesterol, there are plenty of oil and egg substitutes available; our favorite is flaxseed meal. If you like raisins, combine different variations (golden, Thompson, and red flame) to keep it flavorful and interesting. We also like to use candied pecans or walnuts (leftover from the holidays and kept frozen in our freezer) to add an extra sweet crunch.



## Homemade Vanilla Pudding

Prep Time: 10 minutes

Yield: 5 cups

### Ingredients

1 1/2 cups nonfat dry milk

2 cups sugar

1/4 teaspoon nutmeg

1/2 teaspoon salt

1 1/2 cups cornstarch

2 1/2 teaspoons vanilla extract

### Directions

1. Mix and store in airtight container.
2. Use 1/2 cup of mix per box of instant pudding being substituted.
3. ENJOY!

### Kitchen Notes

This recipe can be used as a substitute for any Amish Friendship Bread recipe that calls for a box of instant pudding. Pudding adds moisture and flavor to any Amish Friendship Bread, but can be omitted if you prefer. Other bakers prefer to use two boxes (or the equivalent), so it's really up to you.

### Kitchen Tip

Store in Ziploc baggies in 1/2 cup servings. Label the bags and keep in a store any unused portion in the refrigerator for up to two weeks.

## Homemade Chocolate Pudding

Prep Time: 10 minutes

Yield: 5 cups

### Ingredients

1 1/4 cups nonfat dry milk

2 1/2 cups sugar

1 1/2 cups cornstarch

1/2 teaspoon salt

1 1/4 cups unsweetened cocoa

### Directions

1. Mix and store in airtight container.
2. Use 1/2 cup of mix per box of instant pudding being substituted.
3. ENJOY!

### Kitchen Notes

This recipe can be used as a substitute for any Amish Friendship Bread recipe that calls for a box of instant pudding. Pudding adds moisture and flavor to any Amish Friendship Bread, but can be omitted if you prefer. Other bakers prefer to use two boxes (or the equivalent), so it's really up to you.

### Kitchen Tip

Store in Ziploc baggies in 1/2 cup servings. Label the bags and keep in a store any unused portion in the refrigerator for up to two weeks.

## Cinnamon-Sugar Mixture

Prep Time: 5 minutes

Yield: 1 cup

### Ingredients

1/2 cup granulated sugar

1/2 teaspoon cinnamon

### Directions

1. In a small bowl, stir ingredients together until well-mixed.
2. Store in a cool, dry space.

### Kitchen Notes

Use whenever a recipe calls for “cinnamon-sugar mixture.”

### Did You Know?

Dusting greased pans with a cinnamon-sugar mixture gives the bread an extra crunch while helping the bread pull away from the pan during baking.



## Cocoa-Sugar Mixture

Prep Time: 5 minutes

Yield: 1 cup

### Ingredients

1/2 cup granulated sugar

1 1/2 teaspoons cocoa

### Directions

1. In a small bowl, stir ingredients together until well-mixed.
2. Store in a cool, dry space.

### Kitchen Notes

Use whenever a recipe calls for “cocoa-sugar mixture.”



# **PART TWO**

## ***THE RECIPES***



## Apple Cranberry Amish Friendship Bread

*“This is one of our favorites!”*

*April Gibble*

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: 2 loaves

### Ingredients

1 cup [Amish Friendship Bread starter](#)

3 eggs

1 cup oil

1/2 cup milk

1 cup sugar

1/2 teaspoon vanilla

2 teaspoons cinnamon

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

1 small box vanilla instant pudding

1 cup apple, chopped

1 cup dried cranberries

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease two large loaf pans.
4. Dust the greased pans with [cinnamon-sugar mixture](#).
5. Pour the batter evenly into loaf or cake pans and sprinkle the remaining cinnamon-sugar mixture on the top.
6. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
7. ENJOY!

**Kitchen Shout-Out**

A special thanks and shout-out to Kitchen Friend Kathy Opel for sharing this recipe with us!

## Apple Flax Amish Friendship Bread

Prep Time: 15 minutes

Cook Time: 40-45 minutes

Servings: 16

Yield: two 8-inch cakes

### Ingredients

1 cup [Amish Friendship Bread starter](#)

1 egg

1/2 cup oil

1/2 cup natural applesauce

1/4 cup milk

6 tablespoons water

1 cup brown sugar

3 teaspoon vanilla

1 tablespoon baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

2 tablespoons flax meal

1 1/2 cups dried apples

2 tablespoons sugar

1 tablespoon cinnamon

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed except the last 3 (apples, sugar, cinnamon).
3. In a small bowl, mix together the last 3 (apples, sugar, cinnamon).
4. Fold in half the apple mixture in to the batter and give it a gentle stir.
5. Grease the pans.
6. Dust the greased pans with some of the cinnamon-sugar from the apple mixture.
7. Pour the batter evenly into the cake pans.

8. Arrange rest of the apples on top of the cake batter and sprinkle with the remaining sugar-cinnamon mixture.
9. Bake for 45 minutes or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
10. ENJOY!

**Kitchen Notes**

This recipe had just the right amount of moisture. If using fresh apples, cut back on the water used with the flax meal substitution by 1 tablespoon.

**Kitchen Tip**

Flax meal is a good egg substitute. Substitute 1 egg for 1 tablespoon flax meal plus 3 tablespoons water.



## Apple Raisin Amish Friendship Bread

*“The loaves were still beautifully moist after seven days—all my family and friends who tasted it, loved it.” Saskia Baur*

Prep Time: 15 minutes

Cook Time: 45 minutes

Servings: 16

Yield: 2 loaves

### Ingredients

1 cup [Amish Friendship Bread starter](#)

3 eggs

1 cup oil

1/2 cup milk

1 cup sugar

1/2 teaspoon vanilla

2 teaspoons cinnamon

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

1 small box vanilla instant pudding

1 cup raisins

1 cup apple, chopped

1 cup nuts (optional)

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease two large loaf pans.
4. Dust the greased pans with [cinnamon-sugar mixture](#).
5. Pour the batter evenly into loaf or cake pans and sprinkle the remaining [cinnamon-sugar mixture](#) on the top.
6. Bake for 45 minutes or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
7. ENJOY!

**Kitchen Tip**

Sprinkle 1 tablespoon of flour with apples, raisins, chocolate chips or nuts and gently toss before adding to the mixing bowl. This will help prevent add-ins from sinking to the bottom of your bread. Over-tossing may result in a flour residue after baking, so toss sparingly.

## Apple Spice Amish Friendship Bread

Prep Time: 15 minutes

Cook Time: 45 minutes

Servings: 16

Yields: 2 loaves

### Ingredients

1 cup [Amish Friendship Bread starter](#)

1/2 cup all-purpose flour

1/2 cup whole wheat flour

1 teaspoon baking powder

1 teaspoon baking soda

1/2 teaspoon salt

1 teaspoon cinnamon

1 teaspoon nutmeg

1/2 teaspoon allspice

1/3 cup oil

1/4 cup brown sugar

3 eggs

1 cup unsweetened applesauce

1 large apple, chopped

1 cup rolled oats

3/4 cup walnuts, coarsely chopped

1 cup currants or raisins

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large bowl, combine dry ingredients.
3. In another bowl, cream oil and brown sugar. Add eggs, applesauce, apples and starter.
4. Stir oats, walnuts and currants into dry ingredients. Add wet ingredients to dry and combine just enough to moisten all.
5. Spoon into greased pans that have been dusted with [cinnamon-sugar mixture](#).



6. Bake for 45 minutes or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
7. ENJOY!

### **Kitchen Notes**

The whole-wheat flour and oats give this sweet bread a nuttier, wholesome taste and texture. Be careful not to overcook or this recipe will quickly dry out.

### **Try It Like This**

*“Just made this using all whole-wheat pastry flour and Splenda with a drizzle of real blackstrap molasses because I can’t eat much sugar. I used 2 tablespoons of nonfat yogurt and replaced the oil with 1/4 stick of unsalted butter. I upped the spices a bit. The yogurt kept it very moist so it didn’t rise a lot, but it’s very delicious.” Margaret Stephens*



## **Banana Nut Amish Friendship Bread**

*“I tried this recipe last weekend and we really enjoyed it! We ate a lot of it for breakfast!”*

*Cecelia Dowdy*

Prep Time: 15 minutes

Cook Time: 60 minutes

Servings: 16

Yield: 2 loaves

### **Ingredients**

- 1 cup [Amish Friendship Bread starter](#)
- 2 bananas, mashed
- 3 eggs
- 1 cup oil
- 1/2 cup milk
- 1 cup sugar
- 1/2 teaspoon vanilla
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 2 cups flour
- 1 or 2 small boxes banana cream instant pudding
- 1 cup walnuts, chopped

### **Directions**

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease 2 large loaf pans.
4. Dust the greased pans with granulated sugar.
5. Pour the batter evenly into loaf pans.
6. Bake for 1 hour, or until the bread loosens evenly from the sides and a toothpick inserted in the center of the loaf comes out clean.
7. ENJOY!

### **Try It Like This**

Make your loaves into muffins: bake in dusted muffin tins (or use cupcake liners) for 30 minutes or until the bread loosens from the sides.

*“Love this variation of Amish bread...try leaving out the nuts and use peanut butter chips instead. Yummy!!!” Ruthi*

*“I made this today with starter that I froze last fall. I toasted the nuts and added 1 teaspoon of banana extract and only used 1 box of pudding—it came out perfect. I made 5 mini loafs and I baked them for 48 minutes.”  
Sue Easty*

## Banana Split Amish Friendship Bread

Prep Time: 15 minutes

Cook Time: 30 minutes

Servings: 24

Yield: 24 muffins

### Ingredients

1 cup [Amish Friendship Bread starter](#)

2 mashed bananas

3 eggs

1 cup oil

1/2 cup milk

1 cup sugar

1/2 teaspoon vanilla

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

1 small box butterscotch instant pudding

1 cup chocolate chips

1 cup chopped walnuts

24 maraschino cherries, seeded, halved and drained

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed except for maraschino cherries.
3. Grease 2 large loaf pans.
4. Dust the greased pans with granulated sugar.
5. Pour the batter evenly into muffin tins. Top each muffin with a half maraschino cherry.
6. Bake for 1 hour, or until the bread loosens evenly from the sides and a toothpick inserted in the center of the loaf comes out clean.
7. ENJOY!

**Try It Like This**

*“I used instant vanilla pudding, 1 cup crushed pineapple, 1/2 cup chopped pecans, 1 cup sliced strawberries and 1/2 cup halved maraschino cherries. This is a very dense bread that worked really well as mini loaves and muffins.” Lisa Watson*

**Kitchen Shout-Out**

A special thanks and shout-out to Kitchen Friend Jacqui Rossetter for sharing this recipe with us!

## Berry Cheesecake Amish Friendship Bread

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: 2 – 8 x 8 cakes

### Ingredients

1 cup [Amish Friendship Bread starter](#)

1/2 cup oil

3 eggs

1/2 cup applesauce

1/2 cup milk

1 cup sugar

1/2 teaspoon vanilla

1 1/2 teaspoons baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

2 cups flour

2 small boxes of cheesecake pudding

1 can of strawberry pie filling

1 cup blueberries

[Simple Streusel Topping](#)

### Directions

1. Preheat oven 350° F.
2. Spray cooking spray on two 8 x 8 pans.
3. Combine all ingredients except for the pie filling and blueberries.
4. Pour into greased pans dusted with flour.
5. Gently drizzle half of strawberry filling on each pan.
6. Swirl into the cheesecake batter. Drop in blueberries.
7. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
8. ENJOY!

**Try It Like This:**

*“It’s plenty moist with the added applesauce and half the usual oil. I wouldn’t hesitate to try other flavors of puddings in this recipe as the strawberries are the star flavor. Try another pie filling, like cherry or apple. But don’t forget the blueberries!” Paula Altenbach*

## Blueberry Mango Amish Friendship Bread

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: 2 loaves

### Ingredients

1 cup [Amish Friendship Bread starter](#)

3 eggs

1 cup oil

1/2 cup milk

1 cup sugar

1/2 teaspoon vanilla

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

1 small box vanilla instant pudding

1 cup dried blueberries

1 cup dried mango, chopped

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease two large loaf pans.
4. Dust the greased pans with granulated sugar.
5. Pour the batter evenly into loaf or cake pans.
6. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
7. ENJOY!

### Kitchen Notes

We love this moist, flavorful variation that quickly dresses up the classic



Amish Friendship Bread loaf. The blueberries and mango pair perfectly and plump up nicely during baking. Let bread cool before slicing.



## **Blueberry Oat Bran Amish Friendship Bread Muffins**

*“I’ve made these three times this winter—they are delicious, healthy, and they freeze well. I take one out of the freezer and have it for breakfast with my cup of tea every morning. Thanks for a healthy alternative!”*

*Sheila*

Prep Time: 15 minutes

Cook Time: 15 minutes

Servings: 12

Yield: 12 large muffins

### **Ingredients**

- 1 cup [Amish Friendship Bread starter](#)
- 1 1/2 cups oat bran
- 1 1/2 cups all-purpose flour
- 1/2 cup brown sugar, packed
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1 1/4 cups applesauce (sweetened or unsweetened)
- 1-2 eggs
- 2 tablespoons oil
- 1 teaspoon vanilla extract
- 1 1/2 cups blueberries
- 1/2 cup granola for topping

### **Directions**

1. Preheat oven to 325° F (165° C).
2. In a large bowl, mix the oat bran, flour, brown sugar, baking soda, baking powder, cinnamon, and salt.
3. In a medium-sized bowl, blend starter, applesauce, egg, oil, and vanilla extract.
4. Fold wet ingredients into the flour mixture. Fold in the blueberries.
5. Grease muffin pans. Spoon batter into prepared muffin cups.

6. Sprinkle tops of batter with granola, tapping with the back of a spoon to make sure the granola sticks to the batter.
7. Bake for 15 minutes or until the bread loosens evenly from the sides and a toothpick inserted in the center of the muffin comes out clean.
8. ENJOY!

### **Try It Like This**

There are so many easy ways to vary this wonderful recipe. Try substituting 4 large mashed bananas for applesauce, use egg substitute, add nuts, try different fruit like raspberries or whole cranberries.

*“We made this last night, but used two loaf pans as our muffin pan was missing-in-action. It turned out great, no problems! This will definitely be a recipe we go back to!” Elisa*

*“These turned out great—hearty and yummy. Best eaten fresh out of the oven.” Angie*

## **Blueberry Walnut Amish Friendship Bread with Lemon Glaze**

“This is the most amazingly delicious Friendship Bread recipe.”

*Cindy DeMand*

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16 servings

Yield: 2 loaves

### **Ingredients**

1 cup [Amish Friendship Bread starter](#)  
3 eggs  
1 cup oil  
1/2 cup milk  
1 cup sugar  
1/2 teaspoon vanilla  
1 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 teaspoon baking soda  
2 cups flour  
1-2 small boxes vanilla instant pudding  
1 cup fresh blueberries, rinsed and drained  
1 cup walnuts, chopped  
[Easy Lemon Drizzle](#)

### **Directions**

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease two large loaf pans.
4. Dust the greased pans with sugar.
5. Pour the batter evenly into loaf or cake pans.
6. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
7. ENJOY!

### **Kitchen Notes**

If you're not able to find fresh blueberries, you can substitute with frozen blueberries, defrosted and drained. For lemon lovers, use lemon pudding instead of vanilla for an extra sweet-sour tang.

*"I made this last night and it came out really delicious! The loaves were beautiful."*

*Noelle*



## Butterscotch Amish Friendship Bread

*“This is my very favorite friendship bread flavor!” Paula Hunt*

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Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: 2 loaves

### Ingredients

1 cup [Amish Friendship Bread starter](#)

3 eggs

1 cup oil

1/2 cup milk

1 cup sugar

1/2 teaspoon vanilla

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

1-2 small boxes instant butterscotch pudding

1 cup butterscotch chips

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease 2 large loaf pans.
4. Dust the greased pans with granulated sugar.
5. Pour the batter evenly into loaf pans.
6. Bake for 1 hour, or until the bread loosens evenly from the sides and a toothpick inserted in the center of the loaf comes out clean.
7. ENJOY!

### Kitchen Notes

*“This is a wonderful bread. Not too moist, and on the bottom, mine got a little crunchy, which is really good. While reading the recipe at first I thought it might be too sweet, but it is just perfect.” Cary*

*“I made this recipe last night. The butterscotch smelled so good cooking through out the house.” Kayelynn Judy*

*“Made 10 loaves today, love this recipe!” Ladara McCain*

## Café Mocha Chip Amish Friendship Bread

Prep Time: 15 minutes

Cook Time: 50-55 minutes

Servings: 16

Yield: 2 loaves

### Ingredients

1 cup [Amish Friendship Bread starter](#)

3 eggs

1 cup oil

1/2 cup milk

1 cup sugar

1/2 teaspoon vanilla

4 tablespoons International Café Mocha Mix

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

2 small boxes instant cream cheese pudding or instant cheesecake pudding

1 cup mini chocolate chips

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease two large loaf pans.
4. Dust the greased pans with granulated sugar.
5. Pour the batter evenly into loaf or cake pans and sprinkle the remaining sugar on the top.
6. Bake for 50 minutes or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
7. Let cool.
8. ENJOY!

### KITCHEN TIP



Frost it! Stir in 2-3 tablespoons of the International Café Mocha Mix into our [vanilla frosting recipe](#) and frost the bread once cooled.



## **Caramel Apple Amish Friendship Bread**

*“I made this bread yesterday with fresh apples...turned out wonderful!! So YUMMY!!” Dawn*

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: 2 loaves

### **Ingredients**

1 cup [Amish Friendship Bread starter](#)

3 eggs

1 cup oil

1/2 cup milk

1 cup sugar

1/2 teaspoon vanilla

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

1-2 boxes caramel instant pudding

1 cup dried apple slices

[Caramel Glaze](#)

### **Directions**

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease two large loaf pans.
4. Dust the greased pans with granulated sugar.
5. Pour the batter evenly into loaf or cake pans.
6. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
7. ENJOY!

### **Kitchen Notes**

This loaf is wonderful served warm right out of the oven or saved for a dessert and drizzled with the Caramel Glaze. Dried apple slices are readily available in most grocery stores in the dried fruit section.

**Try It Like This**

*“I used the flan pudding mix, added the caramel from that box in the mix and a can from Luck’s fried apples instead of the dried ones. DELICIOUS.”*

*Tina King*



## Carrot Cake Amish Friendship Bread

*“Made these the other day and brought some into the office with me... everyone loved them!” Wai Chan*

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: 2 loaves

### Ingredients

1 cup [Amish Friendship Bread starter](#)  
3 eggs  
1 cup oil  
1/2 cup milk  
1/2 cup chunky home-style applesauce  
1 cup sugar  
1/2 teaspoon vanilla  
1 tablespoon cinnamon  
1 teaspoon ground nutmeg  
1/2 teaspoon ground cloves  
1 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 teaspoon baking soda  
2 cups flour  
1-2 small boxes vanilla instant pudding  
1 cup nuts, chopped  
1 cup raisins  
3 medium carrots, shredded  
[Cream Cheese Frosting](#)

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease two large loaf pans.
4. Dust the greased pans with [cinnamon-sugar mixture](#).

5. Pour the batter evenly into loaf or cake pans and sprinkle the remaining [cinnamon-sugar mixture](#) on the top.
6. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
7. ENJOY!

### **Try It Like This**

Try it in mini Bundt pans! If using a pan with 4 molds, be sure to reduce baking time to 30 minutes before testing for readiness. Loaves should be thoroughly cooled before frosting.

*“Rather than cream cheese frosting I dusted this with powdered sugar and liked it much better.” Kathy*



## Chai Latte Amish Friendship Bread Cupcakes

Prep Time: 15 minutes

Cook Time: 20 minutes

Servings: 30

Yield: 30 cupcakes

### Ingredients

1 cup [Amish Friendship Bread starter](#)

3 eggs

1 cup oil

1/2 cup milk

1 cup brown sugar

1/2 teaspoon vanilla

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

1 small box French vanilla instant pudding

1 package (1.1 ounce, approximately 3 tablespoons) instant chai tea latte mix

1 cup white chocolate baking chips (optional)

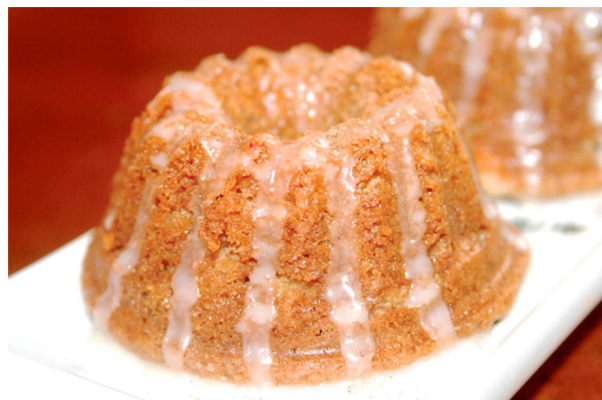
[Vanilla Glaze](#)

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Line cupcake tins with paper cups or grease well and dust with Chai Latte mix.
4. Pour the batter evenly into cupcake wells and lightly sprinkle on Chai Latte mix.
5. Bake for 20-25 minutes, or until a toothpick inserted in the center comes out clean.
6. ENJOY!

**Kitchen Tip**

No instant chai latte mix? Brew 5 chai tea bags in the 1/2 cup warm milk from the ingredients.



## Cherry Almond Amish Friendship Bread

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: 2 loaves or 1 Bundt plus 12 muffins

### Ingredients

1 cup [Amish Friendship Bread starter](#)  
2 cups flour  
1 cup sugar  
1 cup oil  
3 eggs  
1 small box instant vanilla pudding  
1/2 cup milk  
1 teaspoon almond extract  
1/2 teaspoon salt  
1/2 teaspoon baking soda  
1 1/2 teaspoons baking powder  
1 cup whole or halved fresh cherries, pitted

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed except for cherries.
3. Grease two large loaf pans.
4. Dust the greased pans with granulated sugar.
5. Lightly toss cherries in flour then incorporate gently into batter.
6. Pour the batter evenly into loaf or cake pans and top off with sliced almonds.
7. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
8. ENJOY!

### Try It Like This



*“I used 1 can cherry pie filling instead of fresh cherries. For muffins, spray the paper cups with a little cooking spray. Bake muffins for about 25 minutes.” Kathy Opel*



## Cherry Cheesecake Amish Friendship Bread

### Ingredients

3 eggs  
1 cup [Amish Friendship Bread starter](#)  
1 cup oil  
1/2 cup milk  
1 cup sugar  
1/2 teaspoon vanilla (I always add a little extra splash)  
1 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 teaspoon baking soda  
2 cups flour  
1-2 small boxes instant cheesecake pudding  
1/2 cup cream cheese, softened  
1/2 can cherry pie filling

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease 2 large loaf pans.
4. Dust the greased pans with granulated sugar.
5. Pour the batter evenly into loaf pans. Place a few small cherries on top.
6. Bake for 1 hour, or until the bread loosens evenly from the sides and a toothpick inserted in the center of the loaf comes out clean.
7. ENJOY!

### Kitchen Notes

Make sure the cream cheese is soft enough to blend easily into the batter. This would also work well with a strawberry filling.

### Kitchen Shout-Out

A special thanks and shout-out to Kitchen Friend Rachael Barna for sharing this recipe with us!

## Chocolate Cherry Almond Amish Friendship Bread

Prep Time: 15 minutes

Cook Time: 60 minutes

Servings: 16

Yield: 2 loaves

### Ingredients

1 cup [Amish Friendship Bread starter](#)

3 eggs

1 cup oil

1/2 cup milk

1 cup sugar

1/2 teaspoon vanilla extract

1 teaspoon almond extract

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

1 1/2 teaspoon cocoa powder

2 cups flour

1-2 small boxes instant chocolate pudding

1 cup whole cherries, pitted, defrosted and drained

1 cup whole almonds, coarsely chopped

### Directions

1. Preheat oven to 325° F (165° C).
2. In a medium-sized bowl mix Amish Friendship Bread starter, eggs, oil, milk, vanilla and almond extracts.
3. In a large bowl mix sugar, baking powder, baking soda, salt, flour, and pudding.
4. Add wet ingredients to the dry ingredients and mix until just incorporated. Fold in cherries and almonds.
5. Grease two large loaf pans and dust with [sugar-cocoa mixture](#).
6. Pour the batter evenly into the pans.
7. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.

8. ENJOY!



## Chocolate Chip Cherry Amish Friendship Bread

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: 2 loaves

### Ingredients

1 cup [Amish Friendship Bread starter](#)

3 eggs

1 cup oil

1/2 cup milk

1 cup sugar

1/2 teaspoon vanilla

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

1-2 boxes instant chocolate pudding

1 cup chocolate chips

1 cup dried cherries

1/2 teaspoon cocoa powder to dust

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease two large loaf pans.
4. Dust the greased pans with [cocoa-sugar mixture](#).
5. Pour the batter evenly into loaf or cake pans and sprinkle the remaining [cocoa-sugar mixture](#) on the top.
6. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
7. ENJOY!

### Try It Like This

*“Substitute 1 jar of maraschino cherries for the 1 cup of dried cherries.”*  
*Tina Levesque*



## Chocolate Mint Amish Friendship Bread

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: 2 loaves

### Ingredients

1 cup [Amish Friendship Bread starter](#)

3 eggs

1 cup oil

1/2 cup milk

1 cup sugar

1/2 teaspoon mint extract

1 1/2 teaspoon baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

1-2 small boxes chocolate or chocolate fudge instant pudding

1 cup chocolate chips

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease two large loaf pans.
4. Dust the greased pans with granulated sugar.
5. Pour the batter evenly into loaf or cake pans.
6. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
7. ENJOY!

### Try It Like This

For an authentic candy experience, increase the milk to one cup, add 1/2 cup cocoa powder and substitute 1 cup chopped Andes candies for chocolate chips.

*“I added 1 cup coconut flakes to batter. Drizzled with a cream cheese glaze with coconut flakes for a final touch. Delightful with a nice cup of coffee!”*  
Tonia Edens

*“I made this bread with a box of devils’ food chocolate pudding and it came out great.”* Michelle Sears



## Chocolate Turtle Amish Friendship Bread

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: 2 loaves

### Ingredients

1 cup [Amish Friendship Bread starter](#)

3 eggs

1/2 cup oil

1 cup milk

1 cup sugar

1 teaspoon vanilla

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

2 small boxes instant chocolate pudding

1 bag (14 ounces) caramels, unwrapped and coarsely chopped

1 cup pecans, chopped

1 cup semisweet chocolate chips

### Directions

1. Preheat oven to 325° F (165° C).
2. In a medium-sized bowl mix starter, eggs, oil, milk, and vanilla extract.
3. In a large bowl mix sugar, baking powder, baking soda, salt, flour, and pudding.
4. Add wet ingredients to the dry ingredients and mix until just incorporated.
5. Grease two large loaf pans and dust with [cocoa-sugar mixture](#).
6. Pour half the batter evenly into the pans.
7. Take caramels, pecans and chocolate chips and layer them on top of batter.
8. Pour the other half of batter over the toppings.

9. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
10. Let cool at least 30 minutes.
11. ENJOY!

## Coffee-Toffee Amish Friendship Bread

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: 2 loaves

### Ingredients

1 cup [Amish Friendship Bread starter](#)

3 eggs

1 cup oil

1/2 cup milk

1 cup sugar

1/2 teaspoon vanilla

1/4 cup instant coffee granules, dissolved in 1/4 cup boiling water

1 1/2 teaspoon baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

1 small box instant vanilla pudding

1 small box instant butterscotch pudding

1 cup semisweet chocolate chips

[Easy Vanilla Frosting](#)

[Caramel Glaze](#)

1 cup chocolate toffee bits or candies, chopped

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease two large loaf or cake pans.
4. Dust the greased pans with granulated sugar.
5. Pour the batter evenly into pans.
6. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
7. ENJOY!

**Kitchen Notes**

When cool, spread vanilla frosting and drizzle some caramel glaze. Top with toffee bits.

**Try It Like This**

*“This recipe is a keeper! Seriously good. I made it without the icing and added sliced almonds. The butterscotch pudding and coffee flavors go so well together.” Lisa*

## Cranberry Orange Amish Friendship Bread

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: 2 loaves

### Ingredients

1 cup [Amish Friendship Bread starter](#)

3 eggs

1 cup oil

1/2 cup fresh or frozen (reconstituted) orange juice

1 cup sugar

1/2 teaspoon vanilla

1 tablespoon grated orange peel

1 1/2 teaspoon baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

1-2 small boxes vanilla instant pudding

1 cup fresh or dried cranberries

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease two large loaf pans.
4. Dust the greased pans with granulated sugar.
5. Pour the batter evenly into loaf or cake pans.
6. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
7. ENJOY!

### Kitchen Notes

With the addition of chopped nuts, this recipe makes a hearty breakfast

muffin. Instead of loaf pans, fill 22-24 cupcake or muffin tins with batter and bake for 25 minutes at 325° F degrees.

**Try It Like This**

*“Add 1/2 of a small bag of dried cranberries, 2 teaspoons of orange extract and the zest of one orange.” Lynda Black*



## Cranberry Upside Down Amish Friendship Bread

Prep Time: 10 minutes

Cook Time: 45 minutes

Servings: 16

Yield: 2 cakes

### Ingredients

1 cup [Amish Friendship Bread starter](#)  
1 cup milk  
1 cup brown sugar  
1 teaspoon vanilla  
1 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 teaspoon baking soda  
1 cup oil  
3 eggs  
2 cups flour  
2 small boxes cheesecake instant pudding  
2 cups dried cranberries  
1/2 cup brown sugar

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed except the last two ingredients.
3. Grease two cake pans.
4. Add 1 cup of cranberries and 1/4 brown sugar to each cake pan.
5. Pour the batter evenly into the cake pans.
6. Bake for 45 minutes or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
7. Invert baking pans onto serving plates and let cool.
8. ENJOY!

### Kitchen Notes

Reduce the liquid in the recipe by 1/4 cup when using fresh cranberries.

**Kitchen Tip**

Want to swap fresh and dried? Swap 1 cup fresh for 3/4 dried or dehydrated.





## Cranberry Walnut Flax Amish Friendship Bread Muffins

Prep Time: 15 minutes

Cook Time: 15 minutes

Servings: 24

Yield: 24 muffins

### Ingredients

1 cup [Amish Friendship Bread starter](#)

2/3 cup oil

1/2 cup milk

1 cup applesauce

1 cup flaxseed meal

1 cup sugar

2 teaspoons cinnamon

1 teaspoons vanilla extract

1 1/2 teaspoon baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

1 small box instant vanilla pudding

1 cup whole cranberries

1/2 cup walnuts

### Directions

- Preheat oven to 325° F (165° C).
- In a large mixing bowl, combine all dry ingredients except flax meal, cranberries and nuts. Make a well in the center.
- In a smaller mixing bowl, combine all wet ingredients including flax meal.
- Add wet ingredients to dry ingredients until just incorporated, careful not to over mix. Fold in cranberries and nuts.
- Grease two muffins tins.
- Dust the greased pans with [cinnamon-sugar mixture](#).
- Pour the batter evenly into muffin tins. Sprinkle the tops with remaining [cinnamon-sugar mixture](#).

- Bake for 15-20 minutes or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
- ENJOY!

### **Try It Like This**

Try with 1/2 teaspoon allspice in lieu of 1/2 teaspoon cinnamon.

*“I used what I had on hand: almond coconut milk instead of milk, dried cranberries instead of whole ones, and whole wheat flour. I added a small splash of extra milk because of the dried berries. I didn’t have enough white sugar so I used some brown sugar. I wasn’t sure about using a whole cup of ground flax, but it was great. I made 12 regular muffins, 12 mini muffins, and a small 5×9 glass pan. The hard part is using restraint when it comes to eating them!” Jan*



## Double Chocolate Amish Friendship Bread

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: 2 loaves

### Ingredients

1 cup [Amish Friendship Bread starter](#)

3 eggs

1 cup oil

1/2 cup milk

1 cup sugar

1/2 teaspoon vanilla

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

1/4 cup cocoa

2 small boxes instant chocolate pudding

1 cup chocolate chips

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease two large loaf pans.
4. Dust the greased pans with a mixture of [cocoa-sugar mixture](#).
5. Pour the batter evenly into loaf or cake pans and sprinkle the remaining [cocoa-sugar mixture](#) on the top.
6. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
7. ENJOY!

### Try It Like This

*“Use 2 boxes of instant chocolate fudge pudding, and 1/4 cup Hershey Chocolate syrup instead of the cocoa powder. Coat the chocolate chips in flour to prevent them from sinking to the bottom of the pan. This is a very rich bread, more like a dessert!” Tamara Jessee*

*“Replace 1 cup of oil for 1 cup of butter and increase the cocoa to 1/2 cup. A mixture of black cocoa and alkalized cocoa adds richness.” Ginny Lantz*

*“I used half whole-wheat flour and half white flour. I used soymilk instead of dairy milk, cut the oil down by half and added 1/2 cup of unsweetened applesauce. For the sugar I used 1/2 cup regular sugar, and 1/2 cup of dark brown sugar, and only used 1 small box of pudding.” Lucia Cockfield*

*“I omitted the chocolate chips and added 24 crushed miniature chocolate peanut butter cups. A nice peanut butter surprise in every slice!” Tammy Deatrich*



## Girl Scout Thin Mint Cookie Amish Friendship Bread

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 24

Yield: 24 muffins

### Ingredients

1 cup [Amish Friendship Bread starter](#)

3 eggs

1 cup oil

1/2 cup milk

1 cup sugar

2 teaspoons mint extract

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

2 small boxes instant chocolate pudding

1 cup mini chocolate chips

1/4 cup cocoa powder

1 roll of Girl Scout Thin Mint Cookies, crushed

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed. Save 1/4 cup crushed cookies.
3. Grease two large loaf pans.
4. Dust the greased pans with a mixture of [cocoa-sugar mixture](#).
5. Pour the batter evenly into muffin tins and sprinkle the remaining [cocoa-sugar mixture](#) and crushed cookies on top of bread.
6. Bake for 18 minutes or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
7. ENJOY!



## Hazelnut Cappuccino Amish Friendship Bread Cake

Prep Time: 10 minutes

Cook Time: 40-45 minutes

Servings: 8

Yield: 1 cake

### Ingredients

1 cup [Amish Friendship Bread starter](#)

3 eggs

1 cup oil

1/2 cup milk

1 cup brown sugar

1 teaspoon vanilla

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

2 small boxes chocolate instant pudding

5 tablespoons International Café Toasted Hazelnut Cappuccino mix

1/2 cup hazelnut or pecans, finely chopped

1/2 cup mini chocolate chips

[Nutella Buttercream Frosting](#)

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease two round cake pans and dust with flour.
4. Pour the batter evenly into cake pans.
5. Bake for 40-45 minutes, or until a toothpick inserted in the center comes out clean.
6. When cake is cool, carefully slice each cake into two layers with a very sharp knife.
7. Frost each layer with Nutella Buttercream frosting. On top of each layer, before adding on the next cake layer, lightly sprinkle 2 teaspoons each of mini chocolate chips, chocolate syrup and nuts.

8. ENJOY!

**Kitchen Notes**

Be sure to bake until a toothpick comes out clean and let cool completely before slicing layers. This cake taste even better the second day.



## Lemon Poppyseed Amish Friendship Bread Muffins

Prep Time: 15 minutes

Cook Time: 25 minutes

Servings: 24 servings

Yield: 24 muffins

### Ingredients

1 cup [Amish Friendship Bread starter](#)

3 eggs

1 cup oil

1/2 cup milk

1 cup sugar

1-2 teaspoons lemon extract

1 1/2 teaspoon baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

2 small boxes lemon instant pudding

zest of one lemon, grated

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed except grated lemon zest.
3. Grease muffin tins.
4. Dust the greased tins with sugar.
5. Pour the batter evenly into muffin tins. Sprinkle the tops mixture of sugar and grated lemon zest.
6. Bake for 25 minutes or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
7. ENJOY!

### Kitchen Notes

Poppy seeds can quickly go rancid so store them in your refrigerator or freezer.

**Kitchen Tip**

Prefer fresh lemons to lemon extract? Replace 2 teaspoons grated lemon peel for each teaspoon of lemon extract, or 3 teaspoons fresh lemon juice for each teaspoon of lemon extract.

**Try It Like This**

*“Once again, a great recipe. I used a Bundt pan and cooked it for about 50 minutes. I also drizzled a [simple powder sugar icing](#) over it. Yum!!” Angie D*



## Mandarin Orange Amish Friendship Bread

*“Love this!” Mar*

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: two 8” x 8” cake pans

### Ingredients

1 cup [Amish Friendship Bread starter](#)

3 eggs

1 cup oil

1/2 cup milk

1 cup sugar

1/2 teaspoon vanilla

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

1 small box of vanilla instant pudding

1 cup mandarin oranges, drained and chopped

1/2 cup pineapple, drained and crushed

1/2 cup walnuts, chopped

[Easy Vanilla Frosting](#)

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease two large loaf pans.
4. Dust the greased pans with granulated sugar.
5. Pour the batter evenly into cake pans.
6. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
7. Once cool, top with pineapple vanilla frosting.
8. ENJOY!

## **Mandarin Orange Chocolate Amish Friendship Bread**

*“I love orange and chocolate together...it’s so delicious!” Janet*

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: 2 loaves

### **Ingredients**

1 cup [Amish Friendship Bread starter](#)

3 eggs

1 cup oil

1/2 cup milk

1 cup sugar

2 teaspoons orange extract

1 1/2 teaspoon baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

1-2 small boxes chocolate instant pudding

2 cups bittersweet chocolate chips

2 teaspoons grated orange peel

### **Directions**

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease two large loaf pans.
4. Dust the greased pans with flour.
5. Pour the batter evenly into loaf or cake pans.
6. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
7. ENJOY!

## Mexican Hot Chocolate Amish Friendship Bread

*“This is my absolute favorite recipe! I love the chocolate with the spice of the cayenne. I could eat this everyday!” Catie*

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: 2 loaves

### Ingredients

1 cup [Amish Friendship Bread starter](#)  
3 eggs  
1 cup oil  
1/2 cup milk  
1 cup sugar  
1/2 teaspoon vanilla  
2 teaspoons cinnamon  
1 teaspoon cayenne  
1 1/2 teaspoon baking powder  
1/2 teaspoon salt  
1/2 teaspoon baking soda  
2 cups flour  
1-2 small boxes vanilla instant pudding  
2 cups chocolate chips tossed in 1 teaspoon cinnamon

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease two large loaf pans.
4. Dust the greased pans with [cinnamon-sugar mixture](#).
5. Pour the batter evenly into loaf or cake pans and sprinkle the remaining [cinnamon-sugar mixture](#) on the top.
6. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
7. ENJOY!

### **Try It Like This**

*“It turned out wonderful. I used half the sugar in the ingredients. They all loved it!” Pia*

*“This recipe is a ‘MUST MAKE AGAIN!’ The cinnamon doesn’t hit you in the face or fade in the background.—it stands side by side with the chocolate chips. I became excited when the batter colored to cinnamon spice. Then the aroma in the kitchen seconded that thought!” Paula Altenbach*

*“I made this today...I love it. I used the homemade instant pudding, 1/4 teaspoon cayenne pepper in the cinnamon/chips mixture, and only two eggs. I made a third egg by soaking 1 tablespoon chia seeds in 1/3 cup water for a few minutes. It worked great as an emergency binder. I also made it as a Bundt cake, and increased the cooking time by 15 minutes.” Maddymama*



## Mocha Fudge Amish Friendship Bread Cake

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: 2 loaves

### Ingredients

1 cup [Amish Friendship Bread starter](#)

3 eggs

1 cup oil

1/2 cup milk

1 cup sugar

1/2 teaspoon vanilla

2 tablespoons coffee-flavored liqueur or cold brewed coffee

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

1-2 small boxes instant chocolate fudge pudding

1 cup chocolate chips

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease two large loaf pans.
4. Dust the greased pans with flour.
5. Pour the batter evenly into loaf or cake pans.
6. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
7. ENJOY!

### Try It Like This

Add a dollop of whipped cream!

*“I used only one box of the pudding and the moistness was just right. I used Kahlúa instead of coffee. All of the flavors worked well together. I will most definitely be baking this again.” Diane Siniscalchi*

*“I loved this!! It was delicious!!” Angie D*



## Morning Glory Amish Friendship Bread Muffins

Prep Time: 25 minutes

Cook Time: 25 minutes

Servings: 24

Yield: 24 muffins

### Ingredients

1 cup [Amish Friendship Bread starter](#)

3 eggs

1/4 cup oil

3/4 cup unsweetened applesauce

1 cup sugar

2 teaspoons vanilla extract

2 cups carrots, shredded (about 2 medium carrots)

2 teaspoons cinnamon

1 1/2 teaspoon baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

1 small box vanilla instant pudding

1/2 cup walnuts, chopped

1/2 cup raisins

1 cup apple, cored and chopped

1/2 cup unsweetened coconut, shredded

### Directions

1. Preheat oven to 325° F (165° C).
2. In a medium bowl, whisk starter, eggs, oil, milk, applesauce, carrots and vanilla.
3. In a large mixing bowl, combine the flour, sugar, baking soda, baking powder, cinnamon, pudding mix and salt. Toss raisins, walnuts, apple, coconut in the flour mixture and make a well in the center.
4. Stir in starter mixture until just incorporated.
5. Grease muffin tins or line with paper muffin liners.
6. If desired, dust the greased muffin tins with [cinnamon-sugar mixture](#).

7. Pour the batter evenly into loaf or cake pans and sprinkle the remaining [cinnamon-sugar mixture](#) on the top.
8. Bake for 20-25 minutes or until the tops are golden and a toothpick inserted in the center of the bread comes out clean.
9. ENJOY!

### **Kitchen Notes**

These muffins freeze nicely for an easy go-to breakfast treat.

### **Try It Like This**

Reduce prep time by shredding or finely chopping the apples and carrots in a food processor. You can also add 3/4 cup crushed pineapple with juice in lieu of the applesauce. Swap out raisins for dried currants, blueberries or cranberries, or a combination of all three.

## **Peaches and Cream Amish Friendship Bread**

*“My kitchen was filled with the delicious scent of cinnamon and peaches. The bread was moist with a nice texture and light peach flavor.*

*This recipe is going in my recipe box.” Diane Siniscalchi*

### **At a Glance**

- omit milk
- add 1/2 cup heavy whipping cream
- increase vanilla to 1 teaspoon
- substitute vanilla pudding for cheesecake instant pudding
- add 1 cup fresh or canned peaches, chopped

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: 2 loaves

### **Ingredients**

1 cup [Amish Friendship Bread starter](#)  
3 eggs  
1 cup oil  
1/2 cup heavy whipping cream  
1 cup sugar  
1 teaspoon vanilla  
2 teaspoons cinnamon  
1 1/2 teaspoon baking powder  
1/2 teaspoon salt  
1/2 teaspoon baking soda  
2 cups flour  
1-2 small boxes cheesecake instant pudding  
1 cup fresh or canned peaches, chopped

### **Directions**

1. Preheat oven to 325° F (165° C).

2. In a large mixing bowl, add ingredients as listed.
3. Grease two large loaf pans.
4. Dust the greased pans with [cinnamon-sugar mixture](#).
5. Pour the batter evenly into loaf or cake pans and sprinkle the remaining [cinnamon-sugar mixture](#) on the top.
6. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
7. ENJOY!

# Pineapple Carrot Cake Amish Friendship Bread

## Recipe at a Glance

- increase cinnamon to 1 tablespoon
- add 3 medium carrots, peeled and shredded
- add 1/2 cup crushed pineapple, drained
- add 1 teaspoon ground nutmeg
- add 1/2 teaspoon ground cloves

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: 2 loaves

## Ingredients

1 cup [Amish Friendship Bread starter](#)  
3 eggs  
1 cup oil  
1/2 cup milk  
1/2 cup crushed pineapple, drained  
1 cup sugar  
1/2 teaspoon vanilla extract  
1 tablespoon cinnamon  
1 teaspoon ground nutmeg  
1/2 teaspoon ground cloves  
1 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 teaspoon baking soda  
2 cups flour  
1-2 small boxes vanilla instant pudding  
1 cup nuts, chopped  
1 cup raisins  
3 medium carrots, shredded  
[Cream Cheese Frosting](#)

## Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease two large loaf pans.
4. Dust the greased pans with [cinnamon-sugar mixture](#).
5. Pour the batter evenly into loaf or cake pans and sprinkle the remaining [cinnamon-sugar mixture](#) on the top.
6. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
7. ENJOY!

## Try It Like This

*“I made these as muffins and they are so yummy! I cut back the sugar to 3/4 cup. I also mixed the wet and dry separately first. With all the grated carrot, it can be hard to get everything mixed thoroughly.” Lisa*



## Pineapple Macadamia Nut Amish Friendship Bread

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: 2 loaves

### Ingredients

1 cup [Amish Friendship Bread starter](#)  
3 eggs  
1/2 cup oil  
1/2 cup milk  
1 cup sugar  
1/2 teaspoon vanilla  
2 teaspoons cinnamon  
1 1/2 teaspoon baking powder  
1/2 teaspoon salt  
1/2 teaspoon baking soda  
2 cups flour  
1 small box vanilla instant pudding  
8 oz can of crushed pineapple, drained  
1/2 cup applesauce  
1 teaspoon lemon zest  
1 cup macadamia nuts, chopped  
2 tablespoons shredded coconut

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed except for shredded coconut.
3. Grease two large loaf pans.
4. Dust the greased pans with [cinnamon-sugar mixture](#).
5. Pour the batter evenly into loaf or cake pans, sprinkle on the shredded coconut and then the remaining [cinnamon-sugar mixture](#) on the top.
6. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.

7. ENJOY!



# Pistachio Amish Friendship Bread

## Recipe at a Glance

- omit cinnamon
- substitute pistachio instant pudding for vanilla pudding
- add 1-1/2 cups pistachio nuts, chopped

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: 2 loaves

## Ingredients

1 cup [Amish Friendship Bread starter](#)  
3 eggs  
1 cup oil  
1/2 cup milk  
1 cup sugar  
1/2 teaspoon vanilla  
1 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 teaspoon baking soda  
2 cups flour  
1-2 small boxes pistachio instant pudding  
1 cup pistachio nuts, chopped

## Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease two large loaf pans.
4. Dust the greased pans with granulated sugar.
5. Pour the batter evenly into loaf or cake pans.
6. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.

7. ENJOY!

**Kitchen Notes**

Add a bit of chocolate to this bread by decreasing chopped pistachios to 1/2 cup and adding 1 cup of semi-sweet chocolate chips.

**Try It Like This**

*“I added a twist to this recipe by adding half a large jar of well-drained maraschino cherries. I also added chopped cherries and lined the bottom with butterscotch morsels.” Tammy Johnson*

## Pumpkin Spice Amish Friendship Bread

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: 2 loaves

### Ingredients

1 cup [Amish Friendship Bread starter](#)

3 eggs

1/3 cup oil

1/2 cup milk

1 cup brown sugar

1/2 teaspoon vanilla

1 teaspoon cinnamon

1 teaspoon pumpkin pie spice

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

1 small box pumpkin spice instant pudding (use vanilla if pumpkin spice not available)

1 cup canned pumpkin

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease two large loaf pans.
4. Dust the greased pans with half of the [cinnamon-sugar mixture](#).
5. Pour the batter evenly into loaf or cake pans and sprinkle the remaining [cinnamon-sugar mixture](#) on the top.
6. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
7. ENJOY!

### **Kitchen Notes**

For additional texture, try adding a combination of dried fruit and/or nuts: raisins and chopped walnuts or dates and chopped pecans. Chocolate chips add an extra yummy taste to this recipe.

### **Try It Like This**

*“My changes to this recipe include the use of 2 eggs, 1 can of pumpkin, 1 cup of walnuts along with the other ingredients listed and omit the pumpkin pie spice. I used 6 mini-loaf pans and baked for 35 minutes. Measure the oil first and then measure the starter using the same cup. The starter will slide out easily.” Teresa M. Rue*

*“I used two boxes of French vanilla pudding instead of the pumpkin spice pudding. I added the pudding mix with the canned pumpkin and pumpkin pie spice to give the bread a rich, creamy, decadent flavor. Everyone we’ve shared it with so far thinks it’s our best yet!” Desiree DiFabio*

*“I used vanilla pudding and added pumpkin pie spices to my liking and it was awesome! I’ve been making Amish Friendship Bread for over 20 years and it still tastes wonderful.” Vallerie Vrabel*

*“I added 3 carrots to it and baked it in a jelly sheet pan and it turned out wonderful and so yummy too.” Faye*

## Raisin Bran Amish Friendship Bread Muffins

Prep Time: 20 minutes

Cook Time: 20 minutes

Servings: 24

Yield: 24 muffins

### Ingredients

1 cup [Amish Friendship Bread starter](#)

2 cups wheat bran

1 1/2 cup milk

2 eggs

2/3 cup oil

1 1/3 cup brown sugar

1/2 teaspoon vanilla

2 teaspoons cinnamon

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

1 small box vanilla instant pudding

1 cup raisins

### Directions

1. Preheat oven to 375° F (190° C).
2. In a large mixing bowl, mix starter, wheat bran and milk. Let stand for ten minutes.
3. Add remaining ingredients until incorporated.
4. Grease two large loaf pans.
5. Dust the greased pans with [cinnamon-sugar mixture](#).
6. Pour the batter evenly into loaf or cake pans and sprinkle the remaining [cinnamon-sugar mixture](#) on the top.
7. Bake for 15-20 minutes or until a toothpick inserted in the center of the bread comes out clean.
8. ENJOY!

**Try It Like This**

*“I love the idea of incorporating breakfast cereal into the bread. Froot Loops, maybe?” Sara Lee*

*“I’m definitely going to try with granola.” Crystal Smith*

## Raspberry Ginger Oat Bran Amish Friendship Bread Muffins

Prep Time: 15 minutes

Cook Time: 15 minutes

Servings: 12

Yield: 12 large muffins

### Ingredients

1 cup [Amish Friendship Bread starter](#)

1 cup oat bran

1 1/2 cups all-purpose flour

1/2 cup brown sugar, packed

2 teaspoons baking soda

2 teaspoons baking powder

1/4 teaspoon ground ginger

1/2 teaspoon salt

1 cups applesauce (chunky)

1 egg

2 tablespoons oil

1 1/2 teaspoon vanilla extract

2 cups raspberries

3 tablespoons candied ginger, finely chopped (optional)

1/2 cup turbinado sugar for topping (optional)

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large bowl, mix the oat bran, flour, brown sugar, baking soda, baking powder, ginger, and salt.
3. In a medium-sized bowl, mix starter, applesauce, egg, oil, and vanilla extract.
4. Fold wet ingredients into the flour mixture. Fold in the raspberries and candied ginger.
5. Grease muffin pans. Spoon batter into prepared muffin cups.
6. Sprinkle tops of batter with turbinado sugar.
7. Bake for 15 minutes or until the bread loosens evenly from the sides and a toothpick inserted in the center of the muffin comes out clean.

8. ENJOY!



## Rhubarb Walnut Amish Friendship Bread

*“This tasted really good.” Jolayne Witt*

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: 2 loaves

### Ingredients

1 cup [Amish Friendship Bread starter](#)

3 eggs

1 cup oil

1/4 cup milk

1 cup sugar

1/2 teaspoon vanilla

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

1 small boxes vanilla instant pudding

1 cup fresh rhubarb, diced

1/4 cup walnuts, chopped

1-2 tablespoons turbinado sugar

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease two large loaf pans.
4. Dust the greased pans with granulated sugar.
5. Pour the batter evenly into loaf or cake pans.
6. Top with 1-2 tablespoons turbinado sugar.
7. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean. Allow to cool for 10 minutes before removing from pan.
8. ENJOY!

**Kitchen Notes**

Be sure to dry or remove any excess moisture from rhubarb before adding to recipe and toss in flour before incorporating.



## Rosemary Lemon Olive Oil Amish Friendship Bread

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: 2 loaves

### Ingredients

1 cup [Amish Friendship Bread starter](#)

3 eggs

1 cup extra virgin olive oil

1/2 cup milk

1 cup sugar

1/4 teaspoon lemon extract

1/2 teaspoon vanilla extract

1/4 cup fresh lemon juice

2 teaspoons grated lemon rind

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

2 tablespoons chopped fresh rosemary

1 small box lemon instant pudding

[Easy Lemon Glaze](#)

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease two large loaf pans.
4. Dust the greased pans with flour.
5. Pour the batter evenly into loaf or cake pans.
6. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean. Drizzle with Easy Lemon Glaze and garnish with a sprig of rosemary or lemon rind.
7. ENJOY!

### **Kitchen Notes**

For a less yellow cake, substitute lemon pudding for vanilla pudding, eliminate the vanilla extract, and boost the lemon extract to 1 teaspoon.

One batch yielded one single-layer cake, four mini Bundt cakes, and one small loaf. For the mini cakes and loaves, reduce cooking time by 20 minutes and test for doneness. Kitchen Founder Darien tested this recipe in her convection oven and reduced the baking temperature to 325° F and tested for doneness 10-15 minutes earlier than usual.



## Strawberry Amish Friendship Bread

*“Delicious!” Kate*

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: 2 loaves

### Ingredients

1 cup [Amish Friendship Bread starter](#)

3 eggs

1 cup oil

1/2 cup milk

1 cup sugar

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

1 small box (3 ounces) strawberry Jell-O gelatin

1 1/2 cups fresh strawberries, sliced or frozen strawberries, defrosted, drained and sliced

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease two large loaf pans.
4. Dust the greased pans with granulated sugar.
5. Pour the batter evenly into loaf or cake pans.
6. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
7. ENJOY!

### Try It Like This

*“I made mine with mixed berries and kept the vanilla and cinnamon. It was great. My two-year old calls it ‘yummy berry bread.’” Patricia*

## Triple Chocolate Coconut Amish Friendship Bread

*“Excellent! This went over really well!” Denise*

Prep Time: 15 minutes

Cook Time: 60 minutes

Servings: 16

Yield: 2 loaves

### Ingredients

1 cup [Amish Friendship Bread starter](#)

3 eggs

1 cup oil

1/2 cup milk

1 cup sugar

1/2 teaspoon vanilla extract

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

1/4 cup cocoa powder

1-2 small boxes instant chocolate pudding

1 cup semi-sweet chocolate chips

1 cup shredded coconut, sweetened (plus extra to sprinkle)

### Directions

1. Preheat oven to 325° F (165° C).
2. Grease two large loaf pans and dust with sugar if desired.
3. Add ingredients into mixing bowl and combine until moistened.
4. Pour the batter evenly into the pans and sprinkle coconut on the top.
5. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
6. ENJOY!

### Kitchen Tip

Packaged or fresh shredded coconut should be refrigerated once opened.



## Triple Lemon Amish Friendship Bread

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: 2 loaves

### Ingredients

1 cup [Amish Friendship Bread starter](#)

3 eggs

1 cup oil

1/2 cup milk

1 cup sugar

1 teaspoon lemon extract

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

1-2 small boxes lemon instant pudding

2 teaspoons finely grated lemon peel

[Easy Lemon Drizzle](#)

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease two large loaf pans.
4. Dust the greased pans with granulated sugar.
5. Pour the batter evenly into loaf or cake pans.
6. If desired, lightly but evenly top with a lemon streusel mix.
7. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
8. ENJOY!

### Kitchen Notes



Zest it up by adding grated lemon zest by dusting your loaf pans with a sugar-lemon rind mixture.

**Try It Like This**

*“This was delicious! I made 4 mini loaves rather than 2 large loaves. I took one to a friend who had just had surgery. Her daughter loved it and asked for the recipe. My kids also loved it!” Stacie Gorkow*

*“It is beautiful baked in a Bundt pan drizzled with glaze or sprinkled with powdered sugar. (Recipe fit nicely in a Bundt pan and was done in an hour at 325° F). A slice covered with fresh peaches or berries, and a dollop of whipped cream? Divine.” Bessy*

*“I added poppy seeds and a lemon ginger glaze.” Glen Sutton*



## Vanilla Caramel Latte Amish Friendship Bread

*“Vanilla caramel—my absolute favorite—even over chocolate!” Teri Gibson*

Prep Time: 15 minutes

Cook Time: 40-45 minutes

Servings: 16

Yield: 1 Bundt cake

### Ingredients

1 cup [Amish Friendship Bread starter](#)

3 eggs

1 cup oil

1/2 cup milk

1 cup brown sugar

2 teaspoons vanilla

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

1 box flan instant pudding

3 tablespoons International Café Vanilla Caramel Latte mix

1/2 cup caramel bits

[Vanilla Glaze](#)

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add all the ingredients up to the flour.
3. Separate the batter evenly into two bowls.
4. Add latte mix and flan mix into one of the bowls, reserving the flan liquid caramel.
5. Grease and lightly flour a Bundt pan.
6. Add the vanilla batter into the pan.
7. Sprinkle caramel bits and liquid caramel on top of batter.
8. Add the caramel batter on top.

9. Bake for 40-50 minutes, or until a toothpick inserted in the center comes out clean.
10. Let cake cool and top with vanilla glaze.
11. ENJOY!

## White Chocolate Chip Amish Friendship Bread

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: 2 loaves

### Ingredients

1 cup [Amish Friendship Bread starter](#)

3 eggs

1 cup oil

1/2 cup milk

1 cup sugar

1 teaspoon vanilla

1 1/2 teaspoon baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

2 small boxes white chocolate instant pudding

1 cup white chocolate chips

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease two large loaf pans.
4. Dust the greased pans with granulated sugar.
5. Pour the batter evenly into loaf or cake pans and sprinkle the top with remaining sugar.
6. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
7. ENJOY!

### Try It Like This

*“Add macadamia nuts. Yummy!” Phyllis Sholes*

# White Chocolate Macadamia Nut Cheesecake Amish Friendship Bread

Prep Time: 15 minutes

Cook Time: 1 hours

Servings: 16

Yield: 2 loaves

## Ingredients

1 cup [Amish Friendship Bread starter](#)  
1 cup milk  
1 cup sugar  
1/2 teaspoon vanilla  
1 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 teaspoon baking soda  
1 cup oil  
3 eggs  
2 cups flour  
1-2 small boxes cheesecake instant pudding  
1 cup macadamia nuts, chopped  
3/4 cup white chocolate chips

## Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease two large loaf pans.
4. Dust the greased pans with granulated sugar.
5. Pour the batter evenly into loaf or cake pans.
6. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
7. ENJOY!

## Zucchini Amish Friendship Bread

*“So so so good.” Andie Early*

Prep Time: 15 minutes

Cook Time: 20 minutes

Servings: 18

Yield: 24 muffins or 2 loaves

### Ingredients

1 cup [Amish Friendship Bread starter](#)  
3 eggs  
1 cup oil  
1/2 cup milk  
1 cup sugar  
1/2 teaspoon vanilla extract  
2 teaspoons cinnamon  
1 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 teaspoon baking soda  
2 cups flour  
1 cup grated zucchini, excess liquid removed  
1-2 small boxes instant vanilla pudding

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large bowl combine all the dry ingredients except the chocolate chips. Mix well.
3. In a smaller bowl, combine all the wet ingredients. Mix well.
4. Make a well in the center of the dry ingredients and slowly fold in the wet ingredients, mixing well and scraping down the sides of the bowl as necessary.
5. Bake for one hour in a well greased pan or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
6. ENJOY!

### **Try It Like This**

A favorite Kitchen twist: add 1 cup mini chocolate chips.

*“Yummy! Extra good with 1 cup of walnuts added.” Lisa*

*“I switched out the vanilla pudding for chocolate pudding and also added about 1 teaspoon unsweetened cocoa powder for more color. Made mini muffins which all had nice big muffin tops. They were wonderful!” Cynthia*



# **PART THREE**

## ***TOPPINGS AND GLAZES***





## Caramel Glaze

Yield: 3 cups

### Ingredients

3 cups light-brown sugar  
1 cup light cream  
2 tablespoons unsalted butter  
1 teaspoon pure vanilla extract

### Directions

1. Whisk sugar, cream, and butter in a medium saucepan over medium heat.
2. Bring to a boil, stirring until the sugar is completely dissolved. Remove from heat.
3. Stir in vanilla. Let it cool, then drizzle over warm cake.

### Kitchen Notes

This glaze can easily soak your bread, so place it on a cooling rack rather than a plate before drizzling. Use a paper towel or sheet of aluminum foil to catch any drips.

## **Cream Cheese Frosting**

Yield: frosts 2 loaves

### **Ingredients**

1/2 stick butter, softened  
1.5 ounces cream cheese, softened  
1/2 teaspoon vanilla extract  
a pinch of salt  
1/2 pound confectioners' sugar

### **Directions**

With an electric mixer at medium speed, beat butter and cream cheese until soft and fluffy.

Add vanilla extract and salt and beat well.

Slowly add sugar and mix at medium speed until frosting is fluffy and spreadable.

### **Kitchen Notes**

Give it some zest! Add 1 tablespoon freshly grated lemon or orange zest into the frosting for a fresh flavor boost.

## Easy Lemon Drizzle

**Yield:** 2 cups

### Ingredients

juice of 2 lemons  
3 cups confectioners' sugar  
dash of lemon extract

### Directions

1. Squeeze lemon juice into powdered sugar and stir until desired consistency is reached.
2. Add dash of lemon extract and mix in thoroughly.
3. Drizzle glaze right before serving. Makes enough for one loaf or cake.

### Kitchen Notes

This is a great last-minute drizzle with just enough citrusy sweetness to accompany any Amish Friendship Bread treat. The lemon glaze can be made in advance and stored in the refrigerator. Gently warm the refrigerated container in hot water to restore the glaze to a drizzling consistency. You can also add a little warm water to thin the glaze if it is too thick.

### Try It Like This

*“For my lemon glaze I combine zest, lemon juice and powdered sugar. I use a little less than half a package of powdered sugar.” Debbie Hughes*

## Easy Vanilla Frosting

Yield: 2 cups

### Ingredients

3 cups confectioners' sugar, sifted

1 cup butter, softened

1 teaspoon vanilla extract

1 tablespoon whipping cream

### Directions

1. Using a hand or stand mixer, combine sugar and butter and beat on low speed until well blended.
2. Add vanilla and whipping cream. Beat on medium speed for 1 minute or until smooth and fluffy.

## Nutella Buttercream Frosting

Yield: 2 cups

### Ingredients

1/4 cup butter plus 1 tablespoon, room temperature

1/2 cup Nutella Hazelnut spread

3 cups powdered sugar

1/4 cup milk

1 teaspoon vanilla

1 teaspoon International Café Toasted Hazelnut Cappuccino Mix

### Directions

1. In a large bowl, mix butter and Nutella with electric mixer. Add in vanilla.
2. Gradually add powdered sugar, one cup at a time, beating on medium speed.
3. Scrape sides and bottom of bowl often.
4. Add milk and beat at medium speed until light and fluffy.
5. Right before using the frosting, hand stir in the hazelnut mix.

### Kitchen Notes

Making this for our [Hazelnut Cappuccino Amish Friendship Bread Cake?](#)  
This recipe yields enough frosting to frost each layer of the cake. Double the recipe if you'd like to frost the sides.

## Simple Streusel Topping

Yield: 2 cups

### Ingredients

1/3 cup flour

1/2 cup dark brown sugar

1/2 teaspoon cinnamon

1/4 teaspoon nutmeg

3 tablespoons unsalted butter

### Directions

1. Combine flour, brown sugar, cinnamon and nutmeg.
2. Cut in 3 tablespoons butter with fork or pastry blender until mixture resembles coarse crumbs.

### Try It Like This

Lemon fans, add 1 tablespoon finely chopped lemon rind.

## **Vanilla Glaze**

### **Ingredients**

1 tablespoon butter, softened  
1/4 cup of milk or water  
2 teaspoons vanilla extract  
4 cups confectioners' sugar

### **Directions**

1. Combine ingredients and drizzle glaze right before serving.

### **Kitchen Notes**

Reheat by gently warming the container in hot water until the glaze reaches drizzling consistency. Try adding 2-4 tablespoons of any International Cafe mix into the recipe for a flavorful variation.

# PART FOUR

## SHARING AND GIFTING YOUR BREAD





Gifting Amish Friendship Bread is one of the best things about the starter and its bread. It's about sharing something simple—and delicious—and changing a person's day. It's about taking something from your kitchen—and the kitchens before you—and passing it on. It's about friendship and connection. It's about being thankful for what we have and sharing it with others.

Most of the recipes contained in this book are available in the Recipe Box on our website so it's easy for you to print out a recipe to share with others. This cookbook also includes printable gift tags, friendship quotes, and even some handy recipe cards to help you make gift giving easy. Simply follow the link and type in the password "easyafb" to access them. All files are US letter size. You'll need Adobe Reader to view and print the files.

[Click here to access your giftable download \(gift tags, friendship quote cards and recipe cards\)](#)

## Frequently Asked Questions

Following are answers to the most frequently asked questions at the Friendshpi Bread Kitchen. We are enthusiasts, not experts, so the answers below reflect our experience with the starter and the bread. They are not meant to replace or provide any medical, nutritional or dietary advice. If you have any concerns, please take some time to do your own research and/or contact a medical professional.

### “START”ING OFF

Q: These instructions I received with my bread and starter are so confusing. Help!

A: Basically there are two parts: the care and feeding of your starter, and then the actual baking. Days 1 through 10 are about caring for your starter. On Day 10 you add the final flour, milk, and sugar before dividing into equal portions of 1 cup each (some instructions may say around say 4 portions of 1 cup each, but because many people make their starter from scratch, they tend to end up with more than 4 cups as brand new starters are always more “enthusiastic” than ones that have been around the block).

The recipe for the actual baking of the bread is the list of ingredients that begins with 1 cup of starter and ends with you sliding two loaf pans into the oven. So if someone gave you a bag of starter, which should be about 1 cup, the day they gave it to you is Day 1. You go through the ten days of care and then on Day 10 you bake.

Q: What type of yeast should I buy?

A: We recommend active dry yeast which comes in 1/4 ounce packets or jars, but you can also use rapid rise yeast or fresh/compressed yeast.

Q: I’ve made my starter but it’s been 10 minutes and nothing’s happened. What should I do?

A: Check the expiration date on your yeast. The starter is also slower to activate in cooler kitchens, so make sure you have it in a place that’s warm and draft-free. If you’re convinced your yeast is still good, cover the bowl with plastic wrap and give it a little more time. If by the next day nothing has happened, toss out your starter and buy some new yeast.

Q: Can I make the starter using whole-wheat flour?

A: Yes. Rye is another popular flour that seems to do well in starters.

Q: I'm lactose intolerant. Can I use lactose-free or rice milk?

A: Yes. Many sourdough starters rely on just flour and water, so milk gives it an extra boost of (sometimes but not always) lactobacilli/probiotics and sugars, not to mention a little flavor. Rice, soy, and other non-dairy milks may work as well—experiment until you determine what works best. In baking it's certainly not a problem but keep an eye on your starter and make sure it stays fresh and doesn't spoil.

Q: I do not like using commercial yeast. How can I make the starter without the yeast?

A: You can omit the yeast in the starter. You will have to rely on the wild airborne yeast in the air to metabolize your starter, just like they used to do in the old days. This method is tricky as some regions have lots of wild yeast in the air and some have very little. Results will vary and sometimes starters will fail or die off because there's not enough yeast in the starter to keep it going. The commercial yeast gives it a kickstart and you won't need to add it again once your starter gets going.

Q: How long will this starter go on?

A: Indefinitely unless it gets contaminated. Once you get a healthy starter going, consider putting some aside in the freezer (1 cup in a Ziploc bag) as a back up

### **CARING FOR YOUR STARTER**

Q: I'm afraid my bag of starter is going to explode! Could that happen?

A: Yep, it sure can! If your bag starts to puff up, just open up the bag and let out the extra air. If you keep your starter in a container and it looks like it's about to spill over, just give it a good stir. You'll see more activity on warmer days, too. This is all good news—an active starter is a healthy starter.

Q: Can I keep my starter in the refrigerator?

A: Yes, but it will slow down the fermenting process and lengthen the feeding cycle. If you are starting a new starter from scratch, it's best to keep

it at room temperature so the yeast has a chance to do what it needs to do. Most sourdough starters are kept indefinitely at room temperature.

Q: Will a cold kitchen affect my starter?

A: Yes. If you find that your kitchen is cold or drafty, store your starter in an unheated oven or microwave, or move it to a sunny spot. Plastic containers are warmer than porcelain or glass. A cold kitchen won't hurt your starter if it's cool or cold, but it will make the starter less active or even go dormant (that's why people who are trying to control their starter will put it in the fridge or freezer). Just warm it up and it'll be fine.

Q: I was supposed to bake the other day and forgot. Is my starter spoiled and should I start over to be safe?

A: If you have a healthy starter (has some bubbles and smells yeasty), then you also have a hardy starter—skipping a day or two won't hurt. Most starters live on indefinitely as long as they are fed at least once a week, so either bake with it now and treat it as Day 10 (even if it's really Day 14) or freeze it until you're ready to bake with it (for more on freezing your starter, read on).

Q: I just fed my starter and now it doesn't look like it's doing anything at all. What happened?

A: Starters are sometimes “quiet” after a feeding. Keep it in a warm, draft-free area in your kitchen and cover it with plastic wrap (if in a bowl). In 2 to 24 hours it should be back to its normal self, possibly bubbling over with happiness.

Q: Can I use artificial sweetener in my starter?

A: The yeast in your starter needs sugar. Sugar is a carbohydrate and that is what yeast needs to metabolize and grow. Artificial sweeteners are amino acids and won't help your starter rise and ferment. During the baking process it's easy to find heart-healthy substitutions but it's a bit trickier with the starter, though people have said they've used sugar alternatives (like honey or maple syrup) in their starter and it's worked fine. The flour converts to sugar as does the milk, so there are still sugars in your starter for the yeast.

Q: Can you use the starter in a recipe on the first day of making the starter?

A: If you received the starter from someone else—yes. You'll only have enough to bake and not any leftover to share or keep, plus you'll miss out on the fun of caring for the starter, but in theory their starter has been fermenting already, so it could be used.

If you made your starter from scratch, you *can* bake immediately but because you aren't giving the ingredients a chance to break down and ferment, you're basically making a regular quick bread. Amish Friendship Bread is based on a sourdough starter, and that's what gives it its unique flavor. The longer it gets to ferment, the better the flavor!

But there's another part, too—there's something magical about YOU caring for your starter for 10 days. In the end, after 10 days or more, maybe it's simple TLC, or just maybe the starter gets to know you and your home and picks up the flavor of whatever it is that makes you happy. Whatever the case, if you can wait to bake and give the starter a few days in your home, you will truly be baking and sharing something you've had a chance to care for.

Q: I'm tired of this starter controlling my life! How can I keep it without having to care for it all of the time?

A: If you need a break or if you are going away from home for an extended period, just store it in the freezer (store in 1 cup of starter in a gallon Ziploc bag). It won't freeze completely—it'll be more like a semi-firm slushie—but you won't need to feed it while it's there. When you feel ready to bake, just pull the baggie out and let it come to room temperature on your kitchen counter. After a couple of hours, give it a good stir and then you can either bake with it immediately or treat it like Day 6 and care for it for four more days so you'll have some leftover to re-freeze or share on Day 10.

## **HEALTH & SAFETY**

Q: What should my starter smell like?

A: Your starter should smell like yeast—sweet, tangy and fermented. It reminds some people of beer. Fermenting batter is, well, fermenting batter so it may not smell like roses but it shouldn't smell bad. If it smells suspicious or has a sharp, acetone smell like nail polish, throw it out.

Q: What should my starter look like?

A: It should look like thin pancake batter and on warm days may be very thick and bubbly. You may see a separation of starter and fermented liquid at times—that's okay, just give it a good stir or squeeze of the bag. If the starter looks moldy or turns any color from the first day of your starter then it has been contaminated but this doesn't happen very often so don't panic. Bubbles are your best indicator, especially after feeding days—on other days it may be “quiet” or flat.

Q: Why can't I use metal with my starter?

A: If the metal is coated or treated, you can. The original instructions for Amish Friendship Bread clearly states that you should not, under any circumstances, use metal bowls or utensils. The reason is because there's a chemical reaction that occurs between the fermenting starter and metal. You'll know this has happened because your batter will turn color, usually green or sometimes pink, and while some people have said the bread still tastes fine, there is a definite metallic-y taste to it.

If your metal utensils and bowls are stainless steel or coated, you should be fine (so bowl and hand mixers aren't be a problem). But if they're scratched up in any way, it will turn—and ruin—your starter almost instantly. Most new appliances are fine, but the starter may not agree with your grandmother's old muffin tin.

Q: How should I store my starter?

A: You most likely received it in a gallon-sized Ziploc bag. You can either keep it in the bag or transfer it to a glass, ceramic, or plastic mixing bowl or jar. Just make sure there's enough room for the starter to grow and expand, otherwise you could have a mess on your hands.

## **BAKING**

Q: Can I use my hand or counter-top mixer to help mix up my batter?

A: As long as the metal is coated and not scratched up, you should be fine.

Q: Can I use metal pans to bake my bread?

A: Yes, as long as they are coated and scratch- and rust-free. The disposable loaf tins seem to be fine as well, as are porcelain and silicone bakeware.

Q: Do I have to use pudding in my bread?

A: The instant pudding gives the bread a flavor boost and keeps it moist. Some of the versions of the recipe don't use it, others call for 1-2 boxes, so feel free to experiment and see what works best for you. If you prefer not to use the pre-packaged pudding, you can make your own (the recipe is included in this cookbook).

Q: I don't have any instant pudding on hand but I have Jell-O gelatin. Will that work?

A: Well, it will work but it won't taste quite the same. Gelatin and pudding are two very different things, but we've experimented with it before and found that it does give a color boost but ups the sugar content as well and makes it a little crackly/crusty, too. Some people have experimented with flavored Jell-O AND a box of vanilla pudding to achieve a certain color or flavor to their bread with good results. Check out our [Strawberry Amish Friendship Bread](#) as an example.

Q: I need to cut out sugar in my baking. Can I use Stevia or any other sugar substitute?

A: If the sugar substitute says it can be used in baking, yes.

Q: Have you ever baked your bread before Day 10?

A: In theory the flavor of the bread is improved by the older/longer you've had the starter. But technically yes, once your starter has "started," you could bake before Day 10. The starter is very flexible in this way, and there are no hard-fast rules. We will say, though, that there is something magical that happens when you care of your starter for the 10 days before baking with it that first time — the ten days are sort of like a "getting to know you" period. It's part of what makes Amish Friendship Bread so special!

Q: I baked the cinnamon rolls according to the directions given. Why did mine turn out dry?

A: As with any dough, if you over work the dough it will turn out dry when baked. Try to mix the ingredients just until incorporated or mix your wet and dry ingredients separately in different bowls and then add them together, careful not to overmix.

Q: Do I have to grease and flour the pan?

A: Greasing and flouring the pans makes it easier for the bread to pull away from the sides of the pans while baking, making it easier to remove when cooled. Amish Friendship Bread uses a mixture of sugar and cinnamon to flour the pans which also gives it an extra crunch.

Q: Does it matter what type of eggs you use for baking? Can I use egg substitutes?

A: No and yes. You can use any egg substitute that is approved for baking. We've also used ground flax meal as an egg replacement (1 egg=1 tablespoon flax meal plus 3 tablespoons water). It will result in a slightly drier bread.

Q: Am I supposed to prepare the instant pudding or just add it dry to the ingredients?

A: Just add the dry instant pudding with the other ingredients as listed—treat it as a dry ingredient.

Q: My add-ins (nuts, chips, fruit) keep sinking to the bottom of my batter. What should I do?

A: The reasons can range from long cook times to too many (heavy) add-ins. Here are some simple solutions: (1) toss your add-ins in 1 tablespoon of flour, (2) chop your add-ins into smaller pieces, (3) make sure to gently fold your add-ins into well-mixed batter at the end of your mixing and be careful not to overmix, or (4) reduce the liquid content of your batter. Since everyone's starter is a little bit different (some are wetter, some are creamier), try leaving out one egg. Another option is putting your batter in the fridge and letting it thicken before you pop it into the oven.

## RECIPES

Q: Are there other things I can make with the starter other than Amish Friendship Bread?

A: You can bake bread, muffins, cupcakes, cake, pancakes, waffles, scones, cookies and biscuits with the starter (to name a few things!). See our other cookbook, *Amish Friendship Bread Recipes with a Twist*, for more great ideas and recipes.



Q: I'm watching my cholesterol and sugar intake. Can I swap out the oil and eggs for heart-healthier options?

A: Absolutely! You'll have to watch your measurements, however, as you cannot replace all the oil and eggs with applesauce and bananas, for example. The recipes need a binder to hold everything together and the moisture levels, cooking times and temperatures may also need to change. We recommend trying a recipe first and then experimenting, replacing 1/3 of oil and eggs to start. You can reduce sugar to taste, but if you choose to swap it out with agave or an artificial sweetener, please follow any substitution directions on the packaging and adjust the recipe accordingly.

### **STORAGE**

Q: How do I store my starter?

A: If you're feeding and caring for it with the intention of baking in the next 10 days, leave it at room temperature on the counter in either a Ziploc bag or ceramic container. If you're looking for longer-term storage options, put your starter in a Ziploc bag and toss it in the freezer. You won't have to feed it while it's in there but do give it a good feed once you take it out and it comes back to room temperature. You can bake with it immediately once it's thawed.

Q: Can you freeze the bread?

A: Amish Friendship Bread freezes beautifully and takes mere seconds to defrost. Wrap it in wax or parchment paper and put in a Ziploc bag or container. You can even freeze it sliced and take out a piece as needed. No need to worry about freezer burn with this bread!

Still have questions? Leave a comment on the [website](#) or visit us on [Facebook](#)!

## Acknowledgments

My heartfelt thanks to the Virtual Kitchen Assistants who helped me test the different Amish Friendship Bread recipes over the years: Jill Justice, Alana Haitzuka, Diane Siniscalchi, Nancy Hubbard, Paula Altenbach, Rachael Barna, Danielle Broman-Luton, Tera Huff, Susie Buetow, Jacqui Rossetter, Debbi Smith, Kathy Wooden Humphres and Wai Chan. If you've worked with me you know I'm always juggling a lot of balls in the air—please forgive me if I've forgotten anyone, and do send me an email so I'll get it right the next time!

Shout-outs to these Kitchen Friends for sharing their Amish Friendship Bread recipes with us: Kathy Opel, Jacqui Rossetter and Rachael Barna. Paula Altenbach shared her photos for the Cranberry Orange Amish Friendship Bread and Mexican Hot Chocolate Amish Friendship Bread.

*Quick and Easy Amish Friendship Bread Recipes* is dedicated to the 75,000+ Friendship Bread Kitchen Facebook followers who've been asking for a cookbook since the Kitchen first launched. This book is for you.

# Index

## At a Glance

One of the neat things of the Amish Friendship Bread recipes in this cookbook is that many of them have an “At a Glance” feature. The “At a Glance” feature are for those recipes that follow the basic instructions with only a few minor additions, omissions and/or substitutions. This means that you can quickly glance down at the list to get a sense for the recipe that might be right for you.

### [Apple Cranberry Amish Friendship Bread](#)

- add 1 cup apple, chopped
- add 1 cup dried cranberries

### [Apple Raisin Amish Friendship Bread](#)

- add 1 cup raisins
- add 1 cup apple, chopped

### [Banana Nut Amish Friendship Bread](#)

- omit cinnamon
- add 2 bananas, mashed
- add 1 cup walnuts, chopped
- substitute banana cream instant pudding for vanilla pudding

### [Banana Split Amish Friendship Bread](#)

- omit cinnamon
- add 2 mashed bananas
- add 1 cup chocolate chips
- add 1 cup chopped walnuts
- substitute butterscotch instant pudding for vanilla pudding

### **Berry Cheesecake Amish Friendship Bread**

- omit cinnamon
- reduce oil to 1/2 cup
- add 1/2 cup applesauce
- substitute cheesecake instant pudding for vanilla pudding
- add 1 can strawberry pie filling
- add 1 cup blueberries

### **Blueberry Mango Amish Friendship Bread**

- omit cinnamon
- add 1 cup dried blueberries
- add 1 cup dried mango, chopped

### **Blueberry Walnut Amish Friendship Bread with Easy Lemon Glaze**

- omit cinnamon
- add 1 cup fresh blueberries, rinsed and drained
- add 1 cup chopped walnuts

### **Butterscotch Amish Friendship Bread**

- omit cinnamon
- substitute butterscotch instant pudding for vanilla
- add 1 cup butterscotch chips

### **Caramel Apple Amish Friendship Bread**

- omit cinnamon
- substitute caramel instant pudding for vanilla pudding
- add 1 cup dried apple slices, chopped

### **Carrot Cake Amish Friendship Bread**

- increase cinnamon to 1 tablespoon
- add 3 medium carrots, shredded
- add 1/2 cup chunky homestyle applesauce
- add 1 teaspoon ground nutmeg
- add 1/2 teaspoon ground cloves

### **Chai Latte Amish Friendship Bread Cupcakes**

- substitute French vanilla instant pudding for vanilla
- add 1 package (1.1 ounce) instant chai tea latte mix

### **Cherry Almond Amish Friendship Bread**

- substitute 1 teaspoon almond extract for vanilla extract
- add 1 can cherry pie filling

### **Chocolate Cherry Almond Amish Friendship Bread**

- omit cinnamon
- add 1 teaspoon almond extract
- substitute chocolate instant pudding for vanilla pudding
- add 1 cup whole cherries, pitted, defrosted and drained
- add 1 cup whole almonds, coarsely chopped

### **Chocolate Chip Cherry Amish Friendship Bread**

- omit cinnamon
- substitute chocolate instant pudding for vanilla pudding
- add 1 cup chocolate chips
- add 1 cup dried cherries

### **Chocolate Mint Amish Friendship Bread**

- omit cinnamon
- substitute mint extract for vanilla extract
- substitute chocolate or chocolate fudge instant pudding for vanilla pudding
- add 1 cup chocolate chips
- 

### **Chocolate Turtle Amish Friendship Bread**

- decrease oil to 1/2 cup
- increase milk to 1 cup
- substitute chocolate instant pudding for vanilla pudding
- add 1 bag (14 ounces) caramels, unwrapped and coarsely chopped
- add 1 cup pecans, chopped
- add 1 cup semisweet chocolate chips

### **Coffee-Toffee Amish Friendship Bread**

- add 1/4 cup instant coffee granules dissolved in 1/4 cup boiling water
- substitute one box butterscotch instant pudding for 1 box vanilla pudding
- add 1 cup semi-sweet chocolate chips
- add 1 cup chocolate toffee bits or candies, chopped

### **Cranberry Orange Amish Friendship Bread**

- omit cinnamon
- substitute orange juice for milk
- add 1 tablespoon grated orange peel
- add 1 cup fresh or dried cranberries

### **Cranberry Walnut Flax Amish Friendship Bread Muffins**

- decrease oil to 2/3 cup
- add 1 cup flaxseed meal
- add 1 cup applesauce
- add 1 cup whole cranberries
- add 1/2 cup walnuts, chopped

### **Double Chocolate Amish Friendship Bread**

- omit cinnamon
- substitute chocolate instant pudding for vanilla pudding
- add 1/4 cup cocoa powder
- add 1 cup chocolate chips

### **Girl Scout Thin Mint Cookie Amish Friendship Bread**

- omit cinnamon
- substitute 2 teaspoons mint extract for 1/2 teaspoon vanilla extract
- substitute chocolate instant pudding for vanilla pudding
- add 1 cup mini chocolate chips
- add 1/4 cup cocoa powder
- add 1 roll Girl Scout Thin Mint Cookies, crushed

### **Lemon Poppyseed Amish Friendship Bread Muffins**

- omit cinnamon
- replace vanilla instant pudding with lemon instant pudding
- replace vanilla with lemon extract or fresh lemon juice
- add 1/4 cup poppy seeds
- add zest of one lemon, grated

### **Mandarin Orange Amish Friendship Bread**

- omit cinnamon
- add 1 cup mandarin oranges, well-drained and chopped
- add 1 cup crushed pineapple, well-drained
- add 1/2 cup chopped walnuts
- 

### **Mandarin Orange Chocolate Amish Friendship Bread**

- omit cinnamon
- substitute chocolate pudding for vanilla pudding
- substitute orange extract for vanilla extract
- add 2 teaspoons grated orange peel
- add 2 cups bittersweet chocolate chips

### **Mexican Hot Chocolate Amish Friendship Bread**

- omit nuts
- add 2 cups chocolate chips shaken with 1 teaspoon cinnamon

### **Mocha Fudge Amish Friendship Bread Cake**

- omit cinnamon
- add 2 tablespoons coffee-flavored liqueur or cold brewed coffee
- substitute chocolate fudge instant pudding for vanilla pudding
- add 1 cup chocolate chips

### **Peaches and Cream Amish Friendship Bread**

- omit milk
- add 1/2 cup heavy whipping cream
- increase vanilla to 1 teaspoon
- substitute vanilla pudding for cheesecake instant pudding
- add 1 cup fresh or canned peaches, chopped



### **Pistachio Amish Friendship Bread**

- omit cinnamon
- substitute pistachio instant pudding for vanilla pudding
- add 1-1/2 cups pistachio nuts, chopped

### **Pumpkin Spice Amish Friendship Bread**

- reduce cinnamon to 1 teaspoon
- reduce oil to 1/3 cup
- substitute brown sugar for granulated sugar
- substitute pumpkin spice pudding for vanilla (where available)
- add 1 teaspoon pumpkin pie spice
- add 1 cup canned pumpkin
- add 1 cup mini chocolate chips, nuts, fruit

### **Rhubarb Walnut Amish Friendship Bread**

- omit cinnamon
- add 1 cup fresh rhubarb, diced
- add 1/4 cup walnuts, chopped
- add 1-2 tablespoons turbinado sugar for topping

### **Strawberry Amish Friendship Bread**

- omit cinnamon
- omit vanilla extract
- substitute strawberry gelatin for pudding
- add 1 1/2 cups fresh strawberries or frozen, defrosted, drained and sliced

### **Triple Chocolate Coconut Amish Friendship Bread**

- omit cinnamon
- add 1/4 cup cocoa powder
- substitute chocolate instant pudding for vanilla pudding
- add 1 cup semi-sweet chocolate chips
- add 1 cup sweetened, flaked coconut (plus extra to sprinkle)

### **Triple Lemon Amish Friendship Bread**

- omit cinnamon
- substitute 1 teaspoon lemon extract for vanilla extract
- add 2 teaspoons finely grated lemon peel

### **White Chocolate Macadamia Nut Cheesecake Amish Friendship Bread**

- omit cinnamon
- substitute cheesecake instant pudding for vanilla pudding
- add 3/4 cup white chocolate chips
- add 1 cup chopped macadamia nuts

### **Zucchini Amish Friendship Bread**

- add 1 cup grated zucchini, excess liquid drained

# **BONUS RECIPE FROM**

*Amish Friendship Bread Recipes For the Holidays*

Coming Winter 2014

## Christmas Stollen Amish Friendship Bread

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: 2 loaves

### Recipe at a Glance

omit cinnamon

add 2 teaspoons almond extract

add 1/2 cup red cherries, chopped

add 1/2 cup green cherries, chopped

add 1/2 cup dried mango, diced

add 1/2 cup walnuts, chopped

add 3 ounces marzipan or almond paste

### Ingredients

1 cup [Amish Friendship Bread starter](#)

3 eggs

1 cup oil

1/2 cup milk

1 cup sugar

1/2 teaspoon vanilla

2 teaspoons almond extract

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

1-2 small boxes instant vanilla pudding

1/2 cup red cherries, chopped

1/2 cup green cherries, chopped

1/2 cup dried mango, diced

1/2 cup walnuts, chopped

3 ounces marzipan or almond paste

### Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add ingredients as listed.
3. Grease two large loaf pans.
4. Pour half of batter in greased pan lined with sugar. Lay a strip of marzipan or almond paste along length of bread. Top with remaining batter.
5. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
6. Once cool, sprinkle with powdered sugar.
7. ENJOY!

### **Kitchen Notes**

You can also make this recipe without the marzipan/almond paste addition.



# **BONUS RECIPE FROM**

*Amish Friendship Bread Recipes With A Twist:  
Artisan Breads, Biscotti, Cookies, Pancakes And  
More*

Coming Spring 2015

## Rustic Potato Amish Friendship Bread

Prep Time: 15 minutes

Cook Time: 50 minutes

Servings: 20

Yield: 2 loaves

### Ingredients

2 cups [Amish Friendship Bread starter](#)

1 cup warm milk

1 teaspoon sugar

1 teaspoon baking soda

1 teaspoon salt

1 cup potatoes, cooked

1/2 cup butter, melted

1 teaspoon basil

1 teaspoon garlic powder

6 cups of flour

olive oil

### Directions

1. In a large mixing bowl or Kitchen aid mixer, add all the ingredients except flour.
2. Mix until just all the ingredients are combined.
3. Slowly add in one cup of flour at a time until the dough is no longer sticky.
4. Lightly oil a new bowl, place in dough, drizzle with more oil and cover with a towel.
5. Let dough rise for 6-12 hours.
6. Punch down dough and bread into two.
7. Shape into rounds or ovals.
8. Place on baking stone or baking sheet.
9. Preheat oven to 400° F (200° C).
10. Bake one load at a time, each for at least 50 minutes or until it sounds hollow when you tap the bottom side of the bread.
11. ENJOY!

### **Kitchen Notes**

Use any leftover potatoes for this bread. This bread is very flexible with the rise time. We baked a loaf at 6 and 12 hours and both turned out the same. Instead of basil and garlic, experiment with other seasonings. Try adding bacon or cheese, too!

*“I decided to bake this in loaf pans. My family especially enjoyed this buttered and grilled on the cast iron.” Josefine Burkholder*





## Also By Darien Gee

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