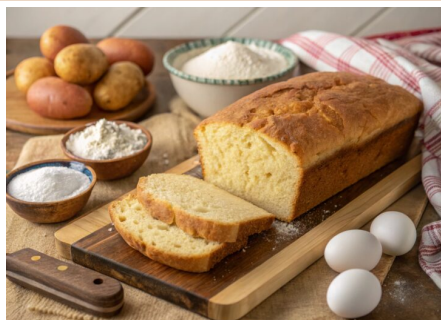


## How to Make Amish Potato Bread - A Moist and Tender Homemade Loaf

This Amish Potato Bread recipe stands out for several reasons:



**OVEN**  
**350°F**

**TIME**  
**15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 2 cups all-purpose flour
- 1 cup mashed potatoes (about 2 medium potatoes)
- 1/4 cup sugar
- 1/4 cup milk
- 1/4 cup butter, melted
- 1 packet (2 1/4 tsp) active dry yeast
- 1/2 tsp salt
- 1 egg

### DIRECTIONS

1. Growing up, my grandmother would often bake her famous potato bread, filling our home with the warm, comforting aroma of freshly baked goods. Each loaf was a labor of love, and I remember eagerly waiting for it to cool just enough to slice into it. The first bite was always a delightful experience, with its soft texture and subtle sweetness. This recipe is not just about making bread; it's about creating memories and sharing love through food.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-amish-potato-bread-a-moist-and-tender-homemade-loaf/>