

Amish Friendship Bread: A Sweet Tradition Worth Sharing

The starter is meant to be shared, creating bonds between friends and family.



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 1 cup all-purpose flour
- 1 cup sugar
- 1 cup milk
- 1/2 cup vegetable oil
- 3 eggs
- 1 teaspoon vanilla extract
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1 cup starter (see instructions below)

DIRECTIONS

1. Preheat your oven to 350°F (175°C) and grease two loaf pans.
2. In a large mixing bowl, combine the flour, sugar, baking powder, baking soda, cinnamon, and salt.
3. In another bowl, whisk together the eggs, milk, oil, and vanilla extract.
4. Gradually add the wet ingredients to the dry ingredients, mixing until just combined.
5. Fold in the starter gently until fully incorporated.
6. Pour the batter evenly into the prepared loaf pans.
7. Bake for 50-60 minutes or until a toothpick inserted in the center comes out clean.
8. Let the loaves cool in the pans for 10 minutes before transferring them to a wire rack.

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

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