

# SWEET AMISH FRIENDSHIP BREAD

6 servings

prep time: 15 minutes



total time: 35 minutes



## INGREDIENTS

### Starter

- 1 cup flour
- 1 cup sugar
- 1 cup milk
- 1 pinch yeast

### Batter

#### Dry Ingredients

- 2 cups flour
- 1 cup sugar
- 1 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt

#### Wet Ingredients

- 2 eggs
- ½ cup oil
- 1 cup milk
- 1 tsp vanilla extract
- 1 cup prepared starter

### Additional

- Cinnamon sugar (for coating + layering)

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## DIRECTIONS

### Starter

1. In a jar, whisk together flour, sugar, and milk (equal parts)
2. Add a pinch of yeast
3. Let sit and feed daily with equal parts flour, sugar, and milk
4. Continue until the mixture is bubbly and fragrant

### Batter

1. In a bowl, whisk together all dry ingredients
2. In a separate bowl, mix all wet ingredients, including 1 cup starter
3. Combine wet and dry mixtures into one bowl
4. Stir until fully combined and smooth
5. Grease a loaf pan with butter
6. Coat with cinnamon sugar
7. Pour in half the batter
8. Sprinkle a layer of sugar in the middle
9. Add the remaining batter on top

### Bake

1. Bake at 325–350°F for about 1 hour
2. Check doneness with a toothpick (should come out clean)
3. Let cool in the pan for 10 minutes
4. Slice and enjoy