

Amish Friendship Bread

Prep Time: 15 min

Cook Time: 1 hour

Serves: 16 slices

Ingredients:

- 1 cup(s) Amish Friendship Bread Starter
- 3 Eggs
- 1 cup(s) Oil
- 1/2 cup(s) Milk
- 1 cup(s) Sugar
- 1/2 tsp(s) Vanilla Extract
- 2 tsp(s) Cinnamon
- 1 1/2 tsp(s) Baking Powder
- 1/2 tsp(s) Salt
- 1/2 tsp(s) Baking Soda
- 2 cup(s) Flour
- 1-2 box(s) Instant Pudding (any flavor)
- 1 cup(s) Nuts, chopped (optional)
- 1 cup(s) Raisins (optional)

Directions:

1. Preheat oven to 325° F.
2. In a large mixing bowl, add ingredients as listed.
3. Grease two large loaf pans. Dust the greased pans with a mixture of 1/2 cup sugar and 1/2 teaspoon cinnamon.
4. Pour the batter evenly into the loaf or cake pans and sprinkle the remaining cinnamon-sugar mixture 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!