

How to Use This Recipe Booklet

If you're new to Amish Friendship Bread, the first thing you want to do is make your starter (page 4) if you don't already have one. It will take 10 days before the starter will be ready, so mark your calendar and plan accordingly!

- The day you make your starter will be Day 1. Follow the instructions on page 3, and, then on Day 10, you will be ready to ready to bake. We recommend making the original Amish Friendship Bread recipe first (it's the one that comes with the instructions, and it's also reprinted in full on page 5).

We've compiled over 50 "At a Glance" Amish Friendship Bread recipes and variations, just for you! All you have to is "glance" at the short list of substitutions, additions or deletions, and work off the basic recipe on page 5. If you prefer to have the full recipe, go to our Recipe Box and choose the recipe you'd like to print: <http://www.friendshipbreadkitchen.com/recipe-box>

The most important thing to remember is to **HAVE FUN!** Here are some links to help you, and you can always post on our Friendship Bread Kitchen wall on Facebook if you need any support.

- Amish Friendship Bread 101 Primer: <http://www.friendshipbreadkitchen.com/amish-friendship-bread>
- Amish Friendship Bread FAQs: <http://www.friendshipbreadkitchen.com/kitchen-table/faqs>

Thank you for being a friend of the Kitchen!

Care and Feeding of Amish Friendship Bread Starter

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.

DIRECTIONS

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 to the right:

Pour the entire bag into a nonmetal bowl.

Add 1 1/2 cup flour, 1 1/2 cup sugar, 1 1/2 cup milk.

Put 1 cup of starter aside to keep or bake with, and divide the remaining batter into 1-gallon Ziploc bags with 1 cup per bag. Your starter yield may be more or less depending on how active your starter has been.

KITCHEN NOTES

Remember to give the starter along with a copy of the Care and Feeding of Amish Friendship Bread Starter as well as the recipe for Amish Friendship Bread. Should this recipe not be passed onto a friend on the first day, make sure to tell them which day it is when you present it to them.

Amish Friendship Bread Starter Recipe

"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."

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

In a small bowl, dissolve yeast in water. Let stand 10 minutes.

In a 2-quart glass, plastic or ceramic container, combine 1 cup flour and 1 cup sugar. Mix thoroughly with a whisk or fork.

Slowly stir in 1 cup milk and dissolved yeast mixture.

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 dish towel 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.

Keep in a warm, draft-free area. If your kitchen is cold, store in an unheated oven or microwave. The starter will be very active and bubbly 12-48 hours after being "fed." On other days it may be "quiet" or flat, resembling pancake batter.

Not sure what your starter should look like? Find starter pictures here, and feel free to add your own: <http://www.friendshipbreadkitchen.com/pantry/amish-friendship-bread-starter>

Amish Friendship Bread Recipe

"We love all the wonderful variations but the classic Amish Friendship Bread recipe is by far the simplest and the best!"

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
- 1-2 boxes instant pudding (any flavor)
- 1 cup nuts, chopped (optional)
- 1 cup raisins (optional)

DIRECTIONS

Preheat oven to 325° F (165° C).

In a large mixing bowl, add ingredients as listed.

Grease two large loaf pans.

Dust the greased pans with a mixture of 1/2 cup sugar and 1/2 teaspoon cinnamon.

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

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.

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.

Amish Friendship Bread Variations

Apple Cranberry Amish Friendship Bread

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

Apple Raisin Amish Friendship Bread

- add 1 cup raisins
- add 1 cup chopped apple

Banana Nut Amish Friendship Bread

- omit cinnamon
- add 2 mashed bananas
- add 1 cup chopped walnuts
- 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

Black Forest Amish Friendship Bread

- omit cinnamon
- substitute chocolate instant pudding for vanilla
- add 1-12 ounce bag chocolate chips
- add 1-10 ounce jar maraschino cherries, drained and chopped

Blueberry Mango Amish Friendship Bread

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

Blueberry Walnut Amish Friendship Bread with Lemon Glaze

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

Butter Pecan Amish Friendship Bread with Apricots

- omit cinnamon
- add 2 teaspoons butter or butter extract
- add 1 can apricot halves, drained and chopped
- substitute instant Flan Jello pudding for vanilla pudding
- add 1 cup pecans, chopped

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 (or 3 tablespoons of loose instant chai tea latte powder)

Cherry Almond Amish Friendship Bread

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

Cherry Amish Friendship Bread Cupcakes

- omit cinnamon
- substitute cherry Jello (gelatin) for vanilla instant pudding

Cherry Cheesecake Amish Friendship Bread

- omit cinnamon
- substitute cheesecake instant pudding for vanilla instant pudding
- add 1/2 cup cream cheese, softened
- add 1/2 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 Coconut Cream Amish Friendship Bread

- omit cinnamon
- substitute coconut cream instant pudding for vanilla pudding
- add 1/2 cup applesauce
- add 1/2 cup coconut flakes

Chocolate Marble Amish Friendship Bread

- add 1/2 cup chocolate chips, melted

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

German Chocolate Amish Friendship Bread

- omit cinnamon
- substitute chocolate instant pudding for vanilla pudding
- reduce oil to 1/2 cup
- add 1/2 cup applesauce
- add 1 cup semi-sweet chocolate chips
- top with store-bought coconut pecan frosting

Gingerbread Amish Friendship Bread

- add 6 tablespoons molasses
- add 1 teaspoon ground ginger
- add 1/2 teaspoon ground nutmeg
- add 1/2 teaspoon ground cloves
- add 1/2 cup crystallized ginger, diced

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 Blueberry Amish Friendship Bread

- omit cinnamon
- substitute 1/4 teaspoon lemon extract for 1/2 teaspoon vanilla extract
- substitute lemon instant pudding for vanilla pudding
- add 1 cup fresh blueberries, washed and drained

Lemon Coconut Amish Friendship Bread

- substitute lemon extract for vanilla extract
- substitute lemon instant pudding for vanilla pudding
- add 1-1/2 cups flaked coconut plus 1/2 cup for topping

Lemon Cranberry Amish Friendship Bread Bundt Cake

- omit cinnamon
- substitute lemon extract for vanilla extract
- substitute lemon instant pudding for vanilla pudding
- add 1 tablespoon lemon zest
- add 1 cup fresh or dried cranberries

Lemon Poppyseed Amish Friendship Bread Muffins

- omit cinnamon
- substitute lemon extract or fresh lemon juice for vanilla extract
- substitute lemon instant pudding for vanilla pudding
- add 1/4 cup poppy seeds

Mandarin Orange Amish Friendship Bread

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

Mandarin Chocolate Amish Friendship Bread

- omit cinnamon
- substitute chocolate instant 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

Oreo and Cream Amish Friendship Bread

- omit cinnamon
- split 1 cup sugar into 1/2 cup granulated sugar plus 1/2 cup brown sugar
- increase vanilla extract to 2 teaspoons
- substitute one box each Oreo and cream cheese instant pudding for vanilla pudding
- add 12 Oreos, crushed

Peach Amish Friendship Bread

- decrease oil to 1/2 cup
- decrease sugar to 3/4 cup
- increase vanilla to 1 teaspoon
- add 1/8 teaspoon ground nutmeg
- substitute cheesecake instant pudding for vanilla pudding
- add 2 medium peaches, peeled and diced

Pina Colada Amish Friendship Bread Cupcakes

- substitute coconut milk for dairy milk
- substitute 1 teaspoon rum extract for 1/2 teaspoon vanilla extract
- add 1 small can crushed pineapple, undrained
- substitute coconut instant pudding for vanilla pudding

Pineapple Carrot Cake Amish Friendship Bread

- 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

Pineapple-Papaya-Coconut Macaroon Amish Friendship Bread Muffins (Vegan) (Gluten-Free)

- omit cinnamon
- omit pudding
- substitute Bob's Red Mill all-purpose gluten-free flour for regular flour
- substitute 1 egg equivalent for oil and 1 egg equivalent of flax meal (use 2 egg equivalents total)
- substitute coconut milk for dairy milk
- add 2 cups coconut flakes and chopped dried tropical fruit medley (pineapple and papaya)

Pistachio Amish Friendship Bread

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

Pistachio Pineapple Coconut Amish Friendship Bread

- omit cinnamon
- decrease milk from 1/2 cup to 2 tablespoons
- substitute pistachio instant pudding for vanilla pudding
- add 1 cup crushed pineapple, drained
- add 1 cup flaked coconut

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 instant pudding for vanilla pudding (where available)
- add 1 teaspoon pumpkin pie spice
- add 1 cup canned pumpkin

Rhubarb Amish Friendship Bread

- omit cinnamon
- add 2 cups fresh rhubarb, chopped
- add 1-2 tablespoons turbinado sugar for topping

Rum Raisin Amish Friendship Bread

- omit cinnamon
- add 1 teaspoon rum extract
- add 1 cup raisins soaked overnight in 1/2 cup rum
- add 1-2 tablespoons turbinado sugar for topping

Southern Comfort Double Chocolate Chip Amish Friendship Bread

- omit cinnamon
- substitute heavy cream or half and half for milk
- add 3 shots Southern Comfort
- substitute chocolate instant pudding for vanilla pudding
- add 1/2 cup butterscotch chips
- add 1 cup mini chocolate chips

Stollen

- omit cinnamon
- add 2 teaspoons almond extract
- add 1/2 cup each red cherries, green cherries and mango, chopped
- add 1/2 cup chopped walnuts
- add marzipan or almond paste (for filling)

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

Strawberry 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

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 1/2 teaspoon vanilla extract
- substitute lemon instant pudding for vanilla pudding
- add 2 teaspoons finely grated lemon peel

White Chocolate Almond Craisin Amish Friendship Bread

- omit cinnamon
- substitute almond extract for vanilla extract
- substitute white chocolate instant pudding for vanilla pudding
- add 1 cup each white chocolate chips and Craisins
- top with 1/2 cup each white chocolate chips and slivered almonds

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 Chocolate Chip Amish Friendship Bread

- add 1 cup grated zucchini, excess liquid drained
- add 1 cup chocolate chips

And remember: the Recipe Box has over 250 Amish Friendship Bread recipes, including lots of toppings and glazes that pair perfectly with your favorite Amish Friendship Bread variation. Sign up for my spam-free mailing list on our website and be the first to hear about new recipes and contests.

www.friendshipbreadkitchen.com