

# Girl Scout Samoa Amish Friendship Bread

"When the Girl Scout Samoa cookie box is empty, make this bread! It will satisfy you until the next round of cookie sales."

Prep Time: 15 minutes

Cook Time: 1 hours

Servings: 16

Yield: 2 loaves

## Ingredients

1 cup [Amish Friendship Bread Starter](#)

3 eggs

1 cup oil

1/2 cup milk

1 cup brown sugar

1 teaspoons vanilla

1 1/2 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon baking soda

2 cups flour

2 tablespoons Dulce de Leche cream

1 box Royal Flan with caramel sauce

1 small box instant chocolate pudding

1 cup mini chocolate chips

1/4 cup cocoa powder

1/2 cup coconut

1/2 box Girl Scout Samoa Cookies

## Directions

1. Preheat oven to 325° F (165° C).
2. In a large mixing bowl, add all ingredients up to the flour.
3. Pour half of the batter into another bowl.
4. One bowl gets the following mixed in:  
Royal Flan without the caramel sauce and Dulce de Leche cream.
5. The other bowl gets the following mixed in: instant chocolate pudding, chocolate chips, cocoa powder and 1/4 cup of the coconut.
6. Grease two large loaf pans.
7. Dust the greased pans with a mixture of 1/2 cup sugar and 1/2 teaspoon cocoa powder.
8. Pour the yellow batter evenly into loaf pans.
9. Pour the chocolate batter evenly on top of the yellow batter.
10. Sprinkle the remaining 1/4 cup of coconut, sugar-cocoa mixture and add a few crushed Samoa cookies on top of bread.
11. 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.
12. ENJOY!

## Kitchen Notes

Crushed Samoas make a tasty addition. Dulce de Leche cream is a caramel like sweetened condensed milk found in most grocery stores in the Mexican/International aisle or by the evaporated milk. You could easily make this bread without using this but it is a tasty addition. Royal Flan is a mix that is found with the instant puddings. If you can't find it then just use 1 large box of vanilla instant pudding. Toasted coconut would be a great addition.

This recipe is courtesy Darien Gee, author of Friendship Bread: A Novel (Ballantine Books) and founder of the Friendship Bread Kitchen. For more Amish Friendship Bread recipes, please visit the Friendship Bread Kitchen at [www.friendshipbreadkitchen.com/recipe-box](http://www.friendshipbreadkitchen.com/recipe-box) or post your questions at our community forum at [www.friendshipbreadkitchen.com/kitchen-table](http://www.friendshipbreadkitchen.com/kitchen-table). The starter recipe can be found at <http://www.friendshipbreadkitchen.com/pantry/amish-friendship-bread-starter> in the recipe box.