

BREAD

Amish Friendship Bread

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

INGREDIENTS

1 cup Amish Friendship Bread Starter	1 1/2 teaspoon baking powder
3 eggs	1/2 teaspoon salt
1 cup oil	1/2 teaspoon baking soda
1/2 cup milk	2 cups flour
1 cup sugar	1-2 small boxes instant pudding (any flavor)
1/2 teaspoon vanilla	1 cup nuts, chopped (optional)
2 teaspoons cinnamon	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!

SCONES

Cranberry Amish Friendship Bread Drop Scones

"Light and fluffy, these cranberry drop scones have just the right amount of sweetness."

INGREDIENTS

2 cups Amish Friendship Bread Starter	1/3 cup sugar
3 cups flour	1/2 cup butter (frozen or well-chilled)
2 teaspoons baking powder	1 egg, beaten
1/4 teaspoon salt	1 cup fresh cranberries
1/2 teaspoon baking soda	

DIRECTIONS

Preheat oven to 400° F (200° C).

In a mixing bowl combine flour, sugar, baking powder, baking soda and salt.

With a pastry blender, cut in butter until mixture resembles coarse crumbs. If you don't have a pastry blender, grate the frozen butter with a box grater and incorporate with your fingers. Make a well in center of dry mixture; set aside.

In another bowl combine starter and egg. Add the wet mixture all at once to dry mixture. Using a fork,

stir just until moistened.

Turn out onto lightly floured surface. If the dough is too sticky add flour until it becomes easier to handle. Add cranberries and fold in carefully, using two spoons.

Drop heaping spoonfuls onto an ungreased baking sheet.

Bake for 15 to 20 minutes until golden.

ENJOY!

Amish Friendship Bread

Prep Time: 15 minutes

Cook Time: 1 hour

Servings: 16

Yield: 2 loaves

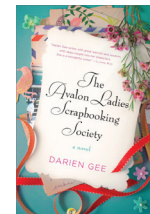


KITCHEN NOTES

If you're watching your cholesterol, this recipe can be a little tricky. Fortunately 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.

Recipe courtesy of Darien Gee

Author and Founder of the Friendship Bread Kitchen
www.friendshipbreadkitchen.com



Cranberry Amish Friendship Bread Drop Scones

Prep Time: 15 minutes

Cook Time: 15-20 minutes

Servings: 12

Yield: 12 drop scones



KITCHEN NOTES

You can also use dried cranberries in place of fresh or frozen. If you don't like working the dough with your bare hands, use two spoons to help incorporate additional flour and whole cranberries. If your kitchen is hot or humid, chill the flour mixture and mixing bowls before use. Be careful not to overwork the dough.

KITCHEN TIP: Dried vs. Fresh

Don't have fresh cranberries on hand? Swap with 1/2 to 3/4 dried. Rehydrate by soaking in hot water for 5 to 10 minutes, or until soft. Pat dry. You can also soak in orange juice if you'd like a flavor boost.

Recipe courtesy of Darien Gee

Author and Founder of the Friendship Bread Kitchen
www.friendshipbreadkitchen.com

