



Amish Friendship Cinnamon Loaf

Servings: 16

Preparation Time: 20 minutes

Start to Finish Time: 3 hours



Friendship bread: Sweet, crunchy, and delicious; a treat that forges bonds over midnight snacking with coffee, tea, or milk.

CINNAMON-SUGAR COATING:

1/2 cup sugar (3 1/2 ounces)

1 teaspoon ground cinnamon

2 teaspoons vegetable oil (for coating pan)

DRY INGREDIENTS:

3 3/4 cups all-purpose flour (18 3/4 ounces)

3 cups sugar (21 ounces)

1 Tbs ground cinnamon

1 1/2 teaspoons baking powder

3/4 teaspoon baking soda

3/4 teaspoon salt

WET INGREDIENTS:

1 3/4 cups milk

1 1/3 cups vegetable oil

3 large eggs, lightly beaten

2 teaspoons vanilla extract

Oven Temperature: 325°F

FOR THE CINNAMON-SUGAR COATING (10 minutes):

Combine sugar and cinnamon in bowl.

Brush 2 loaf pans evenly with oil (1 teaspoon per pan - NO PAM SPRAY).

Add 2 tablespoons cinnamon-sugar coating to each prepared pan and shake and tilt pans until bottoms and sides are evenly coated.

Set aside remaining 1/4 cup cinnamon-sugar coating.

FOR THE BREAD (1 hour 30 minutes + 1 hour to cool):

Adjust oven rack to middle position and heat oven to 325°.

Whisk flour, sugar, cinnamon, baking powder, baking soda, and salt together in large bowl.

Whisk milk, oil, eggs, and vanilla together in second bowl.

Stir milk mixture into flour mixture until just combined (batter might be lumpy).

Divide batter evenly between prepared pans (about 3¾ cups or 2¼ pounds batter per pan).

Sprinkle remaining cinnamon-sugar coating evenly over top of batter (2 tablespoons per pan).

Bake until paring knife inserted in centers of loaves comes out clean, 1 hour, 5 minutes to 1 hour, 12 minutes.

Let bread cool in pans on wire rack for 1 hour.

Traditional Amish Friendship Bread recipes include a unique sourdough starter and vanilla pudding mix. Testing showed no flavor difference with or without the starter, so we enhanced sweetness and vanilla. Extra vegetable oil ensured a moist, non-gummy texture, and a cinnamon-sugar coating added a crackly crust. Our recipe yields two loaves, perfect for sharing with a friend.

CHEF ETL'S COMMENTS: The reason why this is called a "friendship bread" is because there is no question that everyone will love it and become a friend. The exterior is crunchy from the cinnamon-sugar coating. The cake is perfectly cooked and consistent in texture. The loaf is sweet, but not too sweet. It goes well with a cup of coffee, tea or a glass of milk. Great steal from the cupboard at midnight!

TIP: We developed this recipe using an 8 1/2 by 4 1/2-inch metal loaf pan. If you use a glass loaf pan, increase the baking time in step 3 to 1 1/4 hours to 1 hour 20 minutes; if you use a 9 by 5-inch loaf pan, start checking for doneness 5 minutes early. If you own only one loaf pan, refrigerate half the batter and set aside half the coating so you can bake a second loaf after turning out the first onto a wire rack to cool. Be sure to clean the loaf pan and brush it with oil before baking the second loaf.

Run paring knife around edges of pans to thoroughly loosen loaves. Working with 1 loaf at a time, tilt pan and gently remove bread.

Serving Ideas: Serve warm or at room temperature. Cooled bread can be wrapped in aluminum foil and stored at room temperature for up to 3 days.

Per Serving (excluding unknown items): 473 Calories; 21g Fat (38.8% calories from fat); 5g Protein; 68g Carbohydrate; 1g Dietary Fiber; 38mg Cholesterol; 227mg Sodium; 45g Total Sugars; trace Vitamin D; 79mg Calcium; 2mg Iron; 84mg Potassium; 116mg Phosphorus. Exchanges: .

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