

Amish Friendship Bread

Ingredients

1 cup starter
1 cup oil
3 beaten eggs
 $\frac{1}{2}$ cup milk
1/2 tsp. vanilla extract
2 cup flour
1 cup sugar
1 $\frac{1}{2}$ tsp baking powder
 $\frac{1}{2}$ tsp baking soda
 $\frac{1}{2}$ tsp salt
2 tsp cinnamon
1 large package vanilla instant pudding mix
nuts, optional
raisins, optional
dates, optional
cinnamon sugar

Directions

In a large non metallic bowl combine starter, oil, eggs, milk and vanilla.

In a separate bowl combine flour, sugar, baking powder, baking soda, salt cinnamon , and vanilla pudding mix. Add to starter mixture, and mix well.

At this point add your nuts, raisins, or dates. About 1 cup total.

Grease 2 loaf pans and sprinkle bottoms liberally with the cinnamon sugar.

Pour the batter into loaf pans, and sprinkle with more cinnamon sugar.

Bake 325* for 1 to 1 $\frac{1}{2}$ hrs or until toothpick inserted in the middle comes out clean. Cool 10 minutes before removing from pan.

source:tomatohero.com