

Delicious and Simple Amish Baking Recipes!

Quick & Healthy Cinnamon Bread

Serves: Makes 1 loaf - Prep time: 15–20 minutes - Cook time: 50–55 minutes

Ingredients

- 1 teaspoon vanilla
- 1 egg
- 1/2 cup unsalted butter, softened
- 1 cup buttermilk
- 1 cup brown sugar
- 1 teaspoon cinnamon
- 1 teaspoon baking soda
- 1/2 cup cinnamon chips
- 2 cups flour
- 1/3 cup sugar

Directions

1. Preheat an oven to 350 °F.
2. Prepare a bread pan (9x5 1/2) in advance; lightly spray with cooking spray.
3. In a large bowl, thoroughly mix the egg, vanilla, butter and brown sugar.
4. Mix in the flour, buttermilk and baking soda until just combined.
5. Add in the cinnamon chips and stir to incorporate.
6. In a separate small bowl, mix together the sugar and cinnamon; set aside.
7. Place half the batter in the bread pan and top with 3/4 of the cinnamon mixture.
8. Add the remaining batter on top and then the remaining cinnamon mixture.
9. Mix the mixture a little.
10. Bake for 50 minutes.

Perishky Apple Pie (Pie By The Yard)

Serves: 12–14 - Prep time: 15–20 minutes - Cook time: 25-35 minutes

Ingredients:

- 1 cup lard
- 5 1/2 cups flour
- 1/2 cup butter
- 1 teaspoon baking powder
- 2 teaspoons salt
- 2 cup sugar
- 1 1/2 cup egg mixture (2 beaten eggs + evaporated milk)
- 1/4 cup flour
- 7–8 apples, cored and chopped
- 1/4 cup minute tapioca

Directions

1. Preheat an oven to 375°F.
2. In a medium bowl, thoroughly mix the butter, flour, and lard.
3. Add the baking powder, egg mixture, and salt; combine well to form a flaky dough.
4. Wrap in plastic or foil and refrigerate overnight (or 3–4 hours minimum).
5. Place the dough on a flat floured surface and roll to form a large rectangle.
6. Cut using a kitchen knife and make strips 6–8 inches wide.
7. In a separate medium bowl, thoroughly mix the tapioca, flour, and sugar.
8. Place the chopped apple pieces on the strips and top with the tapioca mix.
9. Close the edges and seal.
10. Bake until golden brown.
11. Serve warm!

Classic Lemon Bars

Serves: 10–15 bars - Prep time: 10 minutes - Cook time: 35–40 minutes

Ingredients

Crust

- 1/2 cup softened butter
- 1 cup flour
- 1/4 cup powdered sugar

Filling

- 3 tablespoons lemon juice
- 2 eggs, beaten
- 1 cup sugar
- 1/2 teaspoon baking powder
- 2 tablespoons flour

Directions

1. Preheat an oven to 350 °F.
2. Prepare a baking pan (8×8) in advance; grease it lightly using your hands.
3. In a medium bowl, thoroughly mix the crust ingredients using a pastry mixer or fork.
4. Place the crust mixture in the baking pan.
5. Bake for 15 minutes.
6. In a separate medium bowl, thoroughly mix the filling ingredients.
7. Spread over the crust.
8. Bake for 25 more minutes.
9. Serve warm!

Raspberry Muffins

Serves: 18 - Prep time: 8–10 minutes - Cook time: 20 minutes

Ingredients

- 1 cup sugar
- 2 cups flour
- 1/2 teaspoon salt
- 1 tablespoon baking powder
- 2 eggs, slightly beaten
- 1/2 cup oil
- 1 cup light cream
- 1 teaspoon lemon extract
- 1 1/2 cups red raspberries

Directions

1. Preheat an oven to 375 °F.
2. Prepare muffin tins in advance; grease lightly using your hands.
3. In a medium bowl, thoroughly mix the dry ingredients.
4. Add in the wet ingredients and mix well.
5. Mix in the raspberries last and combine well to form a moist mixture.
6. Fill the tins with the prepared mixture.
7. Bake for 20 minutes.
8. Take out, cool down for a few minutes and serve warm!

Blueberry Streusel

Serves: 8 - Prep time: 10–15 minutes - Cook time: 35–40 minutes

Ingredients:

- 1 cup sugar
- 2 cups flour
- 3/4 cup margarine or butter
- 2 teaspoons baking powder
- 1 egg, beaten
- 3/4 cup buttermilk
- 2 cups blueberries
- 1/2 teaspoon baking soda
- Ice cream (optional)

Directions:

1. Preheat an oven to 375 °F.
2. Prepare a baking pan (9×13) in advance; place baking sheets on the bottom.
3. In a medium bowl, gently whisk the sugar, butter and flour to make a crumbly mixture. Reserve 1/4 cup of the mixture.
4. Add in the soda, buttermilk, egg and baking powder.
5. Add the buttermilk mixture to the pan and top with the blueberries.
6. Add the reserved mixture on top.
7. Bake for 35–40 minutes.
8. Serve with the ice cream (optional).

***These recipes and more can be found in Sarah Spencer's *Amish Baking: Wholesome and Simple Amish Baked Goods Recipes Cookbook*. To get your copy, click on the cover or click [here](#).

