

Simple and Wholesome Amish Baking Recipes to Try at Home

Mennonite Potato Rolls

Serves: 10–12 - Prep time: 20 minutes - Cook time: 20 minutes

Nutrition (per serving): Cal. 399, Carbs 62g, Fat 13g, Protein 8g, Sodium 348mg

Ingredients

- 1 1/2 cups warm water
- 1 package yeast
- 1 cup warm potatoes, mashed
- 2/3 cup shortening
- 2/3 cup sugar
- 2 eggs
- 6 cups flour
- 1 1/2 teaspoons salt

Directions

1. Preheat an oven to 350°F.
2. In a medium bowl, completely dissolve the yeast in the water.
3. Mix in the eggs, potatoes, salt, shortening and sugar.
4. Add 3 cups of flour and mix well.
5. Add the remaining 3 cups of flour and continue mixing.
6. Refrigerate overnight.
7. Roll the prepared dough into ball shapes.
8. Lightly grease two cake pans using your hands.
9. Add the dough to the greased pans.
10. Bake until golden brown.

Classic Crumble Cake

Serves: 12 - Prep time: 8–10 minutes - Cook time: 25–30 minutes

Nutrition (per serving): Cal. 329, Carbs 50g, Fat 12g, Protein 5.6g, Sodium 295mg

Ingredients

- 1 tablespoon baking powder
- 3 cups flour
- 1 teaspoon salt
- 2/3 cup butter
- 1 1/2 cups sugar
- 3 large eggs
- 2 teaspoons vanilla extract
- 1 cup milk

Directions

1. Preheat an oven to 350°F.
2. Prepare two pie pans (10 inches) in advance; grease lightly using your hands.
3. In a medium bowl, thoroughly mix the baking powder, flour, salt, and sugar.
4. Add in the butter and knead till the mixture becomes a coarse meal.
5. Set aside about 1 1/2 cups of the mixture.
6. In a separate medium bowl, thoroughly mix the vanilla extract, milk and eggs.
7. Mix both the bowl mixtures together until all the ingredients combine well with each other.
8. Place the freshly made batter in the pans.
9. Lightly brush the batter and top with the reserved mixture.
10. Bake for 25–30 minutes.
11. Take out, cool down for a few minutes and serve warm!

Classic Apple Cream Pie

Serves: 10 - Prep time: 8–10 minutes - Cook time: 1 hour 40 minutes

Nutrition (per serving): Cal. 473, Carbs 64g, Fat 24g, Protein 4.7g, Sodium 234mg

Ingredients

- 1 (9- or 10-inch) unbaked pie shell
- 1/4 cup brown sugar
- 1 1/3 cups sugar
- 3/4 cup flour
- 1 teaspoon grated nutmeg
- 1 1/2 teaspoons ground cinnamon
- 1 pinch salt
- 1/2 cup walnuts, finely chopped
- 1/2 cup butter, cold
- 4 large peeled apples, cored and sliced
- 1 cup heavy whipping cream
- 1 egg
- 1 teaspoon vanilla extract

Directions

1. Preheat an oven to 350°F.
2. In a medium bowl, gently whisk the brown sugar, 1/4 cup plus 2 tablespoons of the flour, 1/3 cup of the sugar, 1 teaspoon of the cinnamon, the nutmeg and the salt.
3. Mix the butter and whisk until crumbly.
4. Mix in the nuts and set aside. Add the apple slices in the crust.
5. In a small bowl, thoroughly mix the remaining cinnamon, flour and sugar.
6. In a medium bowl, gently whisk the egg.
7. Add in the vanilla and cream; combine well.
8. Mix the egg mixture with the cinnamon/flour/sugar mixture from the small bowl.
9. Place this mixture on top of the apple slices.
10. Bake for 55–60 minutes. Take out and top with the nut mixture.
11. Bake for 40–45 more minutes, until golden brown.
12. Take out, cool down for a few minutes and serve warm!

Amish Friendship Cinnamon Muffins

Serves: 12 - Prep time: 10 minutes - Cook time: 20 minutes

Nutrition (per serving): Cal. 221, Carbs 33g, Fat 8.4g, Protein 3.4g, Sodium 186mg

Ingredients

- 1 cup sugar
- 1/2 cup butter, softened
- 1 egg
- 1 cup buttermilk
- 2 cups flour
- 1 teaspoon vanilla
- 1 teaspoon baking soda

Cinnamon mixture

- 1 teaspoon cinnamon
- 1/3 cup sugar

Directions

1. Preheat an oven to 350°F. Prepare muffin tins in advance; grease lightly using your hands.
2. In a medium bowl, thoroughly mix the sugar, butter, vanilla, and egg together.
3. Add in the baking soda, flour and milk; combine well.
4. In a separate medium bowl, thoroughly mix the cinnamon and sugar to make the cinnamon mixture. Fill the muffin tins to half capacity and top with the cinnamon mixture.
5. Insert a toothpick and swirl a little. Bake for 20–25 minutes.
6. Take out, cool down for a few minutes and serve warm!

Classic Lemon Bars

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

Nutrition (per serving): Cal. 168, Carbs 25g, Fat 7.3g, Protein 1.8g, Sodium 57mg

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 Bread Pudding

Serves: 8 - Prep time: 10–15 minutes - Cook time: 1 hour 15 minutes

Nutrition (per serving): Cal. 349, Carbs 56g, Fat 9.4g, Protein 11.5g, Sodium 356mg

Ingredients:

- 2 1/2 cups soft bread crumbs
- 4 cups milk
- 1/2 + 1/3 cup sugar
- 2 tablespoons soft butter
- 4 eggs, whites separated and keep both
- Juice of 1 lemon
- 1/2 cup raspberry jam or jelly
- 1/2 teaspoon nutmeg

Directions:

1. Preheat an oven to 375°F.
2. Take a baking dish of 8-cup size, add in the bread crumbs and milk, and mix well.
3. Mix in the lemon juice, beaten egg yolks, the 1/2 cup of sugar, butter, and nutmeg; mix thoroughly.
4. Bake for 55–60 minutes.
5. Take out from the oven and top with the jam or jelly.
6. In a separate medium bowl, thoroughly beat the egg whites.
7. Add the 1/3 cup of sugar and continue mixing.
8. Spread on top of the pudding.
9. Bake for 12–15 minutes more.

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

