

TOP-RATED AMISH RECIPES

26 Classic, Old-Fashioned Recipes



RECIPE  LION

Top Rated Amish Recipes: 26 Classic, Old-Fashioned Recipes

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Letter from the Editors

Dear Cooking Enthusiast:

Take a trip back in time and experience the simple pleasures of the Amish lifestyle with the dishes in this cookbook. These recipes will show you how to cook (and eat) like the Amish, which means old-fashioned, full-flavored goodness, from delicious breads to comforting casseroles and a whole lot more.

The Amish lifestyle is built around the importance of family and sitting together to enjoy a nice, home-cooked meal. Get your own family excited to break bread together by making one of the classic, timeless recipes in this collection. With simple ingredients and easy preparation, the dishes in this Amish cookbook are what country cooking is all about. There's a reason these recipes have stood the test of time: they're delicious and perfect for the entire family.

Start your meal off right with one of the Amish-style soups or sides before moving on to one of the delicious old-fashioned Amish country main dishes in this cookbook. No matter what you're looking for, whether it's a classic Amish Friendship Bread recipe or an Amish-inspired sweet treat (Shoo Fly Pie, anyone?), you're sure to find something you'll love in this roundup of our best Amish recipes.

For more Amish style and old-fashioned recipes, be sure to visit RecipeLion.com. While you're there, subscribe to our free newsletter, [Quick and Easy Recipes](#), to get free recipes delivered to your inbox every week.

Happy Cooking!

Sincerely,

The Editors of RecipeLion

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Amish Soup Recipes & Easy Side Dishes

Amish Church Soup

By: [The Homestyle Amish Cookbook, 2010. Published by Harvest House Publishers.](#)



Rich and creamy and flavored with delicious onion, this delightful soup is an old-fashioned comfort food that everyone at the dinner table will love. The addition of bread cubes makes this soup different from many others and gives it an added bit of texture that makes it especially crave-worthy.

Ingredients

- 1 onion, chopped
- 1/2 stick of butter
- 3 cups cooked navy beans
- 4 quarts milk
- bread, cut into bite sized pieces
- salt and pepper, to taste

Instructions

1. In a large pot brown chopped onion in butter. Add beans and milk.
2. Bring just to the boiling point. Add bread cubes and salt and pepper to taste.

Amish Style Chicken & Corn Soup



This delicious chicken and corn soup will fill you up and keep you warm and toasty on a cold fall day (or any time of the year!). This is a great soup for the whole family; kids will love the corn and noodles and adults will go crazy for the great flavor.

Ingredients

- 1/2 stewing hen or fowl
- 2 quarts chicken stock or broth
- 1/4 cup onion, coarsely chopped
- 1/2 cup carrots, coarsely chopped
- 1/2 cup celery, coarsely chopped
- 1 teaspoon saffron threads (optional)
- 3/4 cup corn kernels
- 1/2 cup celery, finely chopped
- 1 tablespoon fresh parsley, chopped
- 1 cup egg noodles, cooked

Instructions

1. Combine stewing hen with chicken stock, coarsely chopped onions, carrots, celery, and saffron threads. Bring the stock to a simmer. Simmer for about 1 hour, skimming the surface as necessary.
2. Remove and reserve the stewing hen until cool enough to handle; then pick the meat from the bones. Cut into neat little pieces.
3. Strain the saffron broth through a fine sieve. Add the corn, celery, parsley, and cooked noodles to the broth.
4. Return the soup to a simmer and serve immediately.

Amish Potato Corn Chowder

Amish cooking is as simple as it is delicious. This chowder dish is a family favorite that's made with the freshest ingredients. With bell pepper, onion and celery added to the mix of corn and white potatoes, this hearty soup is one that's hard to resist. Plus when it's seasoned with tasty herbs like sage, cumin and parsley, this soup becomes even more delicious. Crumble in some crackers and enjoy!

Serves: 14

Ingredients

- 2 pounds medium white potatoes, diced
- 1 bay leaf
- 12 ounces onions, finely diced
- 3 tablespoons butter
- 1 green bell pepper, finely diced
- 2 teaspoons cumin, seeds
- 4 celery stalks, finely diced
- 3 tablespoons flour
- 1/2 teaspoon sage
- 1/2 teaspoon white pepper
- 2 cups 2% lowfat milk
- 1 pound frozen corn
- fresh parsley, finely chopped

Instructions

1. Boil potatoes until just tender in one quart of water with bay leaf.
2. Saute onions, peppers, celery and cumin in butter until onions are transparent. Add sage, pepper and flour to the onion mixture with some of the potato water and stir to make a paste.
3. Add the potatoes and the rest of the potato water and heat.
4. Finally, add the milk and the corn. Heat thoroughly and garnish with parsley.

Amish Country Corncakes

For generations families have been making Amish Country Corncakes to serve with every dinner. Sweet and crumbly, these are heavenly with melted butter or maple syrup. Amish cooking has never been so sweet. Enjoy these delicious corncakes alongside nearly any main dish and your family will leave the table happy.

Ingredients

- 1 cup corn kernels (fresh or frozen)
- 1/2 cup yellow cornmeal
- 1 cup boiling water
- 2 teaspoons honey
- 1/4 teaspoon salt
- 2 egg whites
- Cooking spray

Yields: Twelve 3 ½-inch cakes

Instructions

1. Cook corn, covered, in boiling water to cover until tender; drain and set aside to cool.
2. Combine corn, cornmeal, boiling water, honey and salt in a medium bowl and stir well. Beat egg whites until stiff peaks form. Stir gently into corn mixture.
3. Pour 1/4 cup batter onto hot griddle coated with cooking spray. Cook 3 minutes on each side.

Amish Friendship Macaroni Salad

Perfect for picnics or barbeques, macaroni salad is one of those easy-to-make side dishes that no meal is really complete without. This recipe for Amish Friendship Macaroni Salad is made with a fantastic blend of ingredients including onion, bell pepper and hard boiled eggs. Creamy and incredibly delicious, this classic deli salad is so good you won't be able to stop at just one serving.

Ingredients

- 3 hard-boiled eggs
- 2 cups uncooked macaroni salad
- 1 small onion, chopped
- 1 small red bell pepper, seeded and chopped
- 2 tablespoons dill pickle relish
- 2 cups mayonnaise
- 3 tablespoons prepared yellow mustard
- 3/4 cup white sugar
- 2 1/4 teaspoons white vinegar
- 1/4 teaspoon salt
- 1/2 teaspoon celery seed

Chilling Time: 1 hour

Instructions

1. Make macaroni as directed on package. Drain, set aside and let cool.
2. In a large bowl, stir together the eggs, onion, red pepper and relish.
3. In a small bowl mix together the mayonnaise, mustard, white sugar, vinegar, salt and celery seed. Pour over vegetables and stir in macaroni until well blended.
4. Cover and chill for at least 1 hour.

Amish Bread Recipes & More

Amish Friendship Bread Starter

Get your favorite Amish friendship bread going with this classic Amish Friendship Bread Starter recipe. Follow these easy steps and you'll be on your way to baking up some delicious Amish treats.

Ingredients

- 1 1/2 cups plus 1 tablespoon of sugar
- 1/4 cup warm water
- 1/4 ounce package of yeast
- 3 cups milk
- 3 cups all-purpose flour

Instructions

Day 1

1. Sprinkle one tablespoon of the sugar over the warm water. Sprinkle yeast over this and let stand in warm place to double in size (approx. 10 minutes).
2. Mix 1 cup milk, 1/2 cup sugar, 1 cup flour and yeast mixture in a large plastic or glass container. Stir, using only a wooden spoon as metal objects retard the yeast's natural growth. Cover loosely and let stand until bubbly in room temperature overnight.
3. This mixture doubles, even triples at times of vigorous rising.

Days 2 through 4

1. Loosely cover and try to stir starter each day with wooden spoon. Warning: yeast-type mould may begin to form on the surface after 48 hours if you don't stir daily.

Day 5

1. On 5th stir in 1 cup plain flour, 1 cup milk, 1/2 cup sugar and stir well, cover up loosely.

Days 6 through 9

1. Stir well. Cover back up, loosely.

Day 10

1. Stir well. Cover back up, loosely Stir in 1 cup flour, 1/2 cup sugar and 1 cup milk.
2. Remove 1 cup to make your first bread, give 2 cups to friends along with this recipe, and your favorite Amish Bread recipe.
3. Store the remaining 1 cup starter in a container in the refrigerator (or freeze it) or begin the 10 day process over again (beginning with step 2).

Amazing Amish Friendship Bread

Always a classic, this Amazing Amish Friendship Bread is great to eat whenever you're craving some carbs. It's also a perfect gift to give to friends or family, especially during the holiday season. It may take some time to make, but the wait is well worth it. If you've never tried making Amish friendship bread before, try this recipe and see what all of the fuss is about!

Cooking Time: 50 minutes

Yields: 2 large loaves or 4 small loaves

Ingredients

- 1 cup Amish friendship bread starter (see previous page for recipe)
- 2 cups divided flour
- 2 cups divided sugar
- 2 cups milk
- 2/3 cup oil
- 1 cup sugar
- 3 eggs
- 1 teaspoon vanilla
- 1/2 teaspoon baking soda
- 2 cups flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon salt

Instructions

1. On the first day of the process, do nothing to the 1 cup of starter dough. Leave it, covered, in a warm place.
2. On days 2, 3 and 4, stir the starter with a wooden spoon (do not use a metal spoon).
3. On the 5th day, add 1 cup of flour, 1 cup of sugar and 1 cup of milk and stir.
4. On days 6, 7, 8 and 9, stir only.
5. On day 10, add 1 cup of this mixture into each of 2 containers and give, along with bread recipe, to friends.
6. Keep 1 cup refrigerated until you are ready to start the next batch of bread.

7. You should have 4 cup of starter left to make bread. To that add the oil, 1 cup sugar, eggs, vanilla, baking soda, 2 cups flour, baking powder, cinnamon and salt.
8. Preheat oven to 350 degrees F.
9. Mix well and pour into greased and sugared loaf pans (whatever size and shape you wish).
10. Bake 40-50 minutes at 350 degrees F.
11. Cool 10 minutes and remove from pans

Amish Mini Loaves

By: [Amanda from Amanda's Cookin'](#)



Take a trip to Amish country with this delicious homemade bread recipe. Amish Mini Loaves are made with all natural ingredients just like the kind you get down at the farm. Baked until they are a golden brown, enjoy with a dollop of butter and with your supper. Soft and fluffy, there is no better bread recipe out there. Super cute, and super delicious, treat yourself to a wonderful slice of bread.

Ingredients

- 1/2 cup warm water (110 degrees)
- 3 tablespoons sugar
- 2 1/4 teaspoons instant yeast (quick rise)
- 1/2 cup warm milk (110 degrees)
- 3/4 teaspoon salt
- 2 tablespoons vegetable oil
- 3 cups bread flour
- 1 tablespoon unsalted butter, melted

Instructions

1. In food processor combine warm water, sugar and yeast. Process for 10 seconds.
2. Allow to sit until yeast bubbles and appears foamy.
3. Add warm milk to the yeast mixture and process for 5 seconds.
4. Add salt and oil and process 10 seconds more.
5. Add one cup of the flour and process for 10 seconds.

6. Add remaining two cups of flour and process until dough balls up and comes together.
7. Turn dough out onto a floured surface and knead until smooth, 5 or 6 minutes.
8. Place dough in well oiled bowl; turn to coat top.
9. Let rise about 30-40 minutes, or until doubled in size.
10. Preheat oven to 350 degrees F.
11. Punch dough down, knead a few times. Divide dough into four equal parts.
12. Shape into loaves and place into 4 greased mini loaf pans.
13. Place loaves onto a cookie sheet and cover with a soft cloth.
14. Allow to rise 20-30 minutes or until dough has risen about 1-inch above pans.
15. Melt one tablespoon of butter and brush on the tops of the loaves. Bake for 28-30 minutes.
16. Remove from oven and allow to cool on a rack for 10 minutes, then remove from pans to cool the rest of the way.

*Recipe Note: These instructions use a food processor for convenience sake. You can make this by hand using a bowl and wooden spoon, or use your electric mixture. The results will be the same.

Vintage Amish Cinnamon Bread

Homemade bread recipes are a real treat for the family. They warm the house up and make it smell like a bakery. Vintage Amish Cinnamon Bread is a country classic that you can make in your very own home. Made with cinnamon and apple, this is a great fall indulgence, but you don't have to wait for autumn to enjoy this heavenly bread. Make a batch any time of year for a scrumptious anytime treat.

Ingredients

- 2 cups all-purpose flour
- 1 cup white sugar
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 1/2 teaspoons ground cinnamon
- 1 teaspoon salt
- 1 cup buttermilk
- 1/4 cup vegetable oil
- 2 eggs
- 2 tablespoons vanilla extract
- 2 tablespoons white sugar
- 1 teaspoon ground cinnamon
- 2 teaspoons margarine
- 1/2 cup apple, finely chopped and cored

Instructions

1. Preheat oven to 350 degrees F. Grease one 9x5 inch loaf pan.
2. Measure flour, 1 cup sugar, baking powder, baking soda, 1 1/2 teaspoons cinnamon, salt, apples, buttermilk, oil, eggs and vanilla into large mixing bowl. Beat 3 minutes. Pour into prepared loaf pan. Smooth top.
3. Combine 2 tablespoons white sugar, 1 teaspoon cinnamon and butter, mixing until crumbly. Sprinkle topping over smoothed batter.
4. Bake for about 50 minutes. Test with toothpick. When inserted it should come out clean. Remove bread from pan to rack to cool.

Amish Breakfast Puffs

By: [The Homestyle Amish Cookbook, 2010. Published by Harvest House Publishers](#)



Whether you're looking for easy breakfast recipes or just love Amish recipes, this simple muffin is sure to please. We recommend serving these Amish Breakfast Puffs with butter and jam and pairing them alongside your coffee for a delightful treat. They're great for an after-dinner sweet snack too!

Yields: 10 puffs

Cooking Time: 20 minutes

Ingredients

- | | |
|---|--|
| <ul style="list-style-type: none"> • 1 1/2 cups flour • 1 1/2 teaspoons baking powder • 1/2 teaspoon salt • 1/4 teaspoon mace seasoning | <ul style="list-style-type: none"> • 1 cup sugar, divided • 1/3 cup oil • 1 egg • 1 teaspoon vanilla • 1/2 cup milk • 6 tablespoons melted butter • 1 teaspoon cinnamon |
|---|--|

Instructions

1. Preheat oven to 350 degrees F.
2. In a mixing bowl combine flour, baking powder, salt, and mace.
3. In another mixing bowl, beat together ½ cup sugar, oil, egg, and vanilla on medium speed for 30 seconds.
4. Add flour mixture and milk alternately to egg mixture, beating on low after each addition, just until combined.

5. Fill 10-12 greased muffin cups $\frac{2}{3}$ full with batter. Bake for 15-20 minutes or until done.
6. Meanwhile, in a shallow bowl, place the melted butter. In another shallow bowl, combine the remaining $\frac{1}{2}$ cup sugar and cinnamon.
7. When the puffs are done, remove from cups and, while still hot, roll the tops in melted butter and then in the cinnamon sugar.
8. Serve immediately, either plain or with butter and jelly, if desired.

Amish Pumpkin Cinnamon Rolls with Caramel Frosting

Breakfast doesn't get much yummier than caramel topped cinnamon rolls! This recipe for Amish Pumpkin Cinnamon Rolls with Caramel Frosting adds canned pumpkin (or fresh cooked pumpkin) to the batter for an even more fall-inspired treat. If you're tired of store-bought cinnamon rolls, these homemade country-cooking delights are a great alternative and they're easy to make too!

Yields: 12

Ingredients

For the dough:

- 1/3 cup milk
- 2 tablespoons butter
- 1/2 cup canned pumpkin or mashed cooked pumpkin
- 2 tablespoons sugar
- 1/2 teaspoon salt
- 1 egg, beaten
- 1 package dry yeast
- 1 cup unbleached all-purpose flour
- 1 cup bread flour
- 1/3 cup brown sugar, packed
- 1 teaspoon ground cinnamon
- 2 tablespoons melted butter

For the caramel frosting:

- 4 tablespoons butter
- 1/2 cup brown sugar, packed
- 2 tablespoons milk
- 1/4 teaspoon vanilla
- 1 pinch salt
- 3/4 cup confectioner's sugar, sifted

Instructions

1. For Dough: In small saucepan, heat milk and butter just until warm (120-130 degrees) and butter is almost melted, stirring constantly.
2. In large mixer bowl, combine pumpkin, sugar and salt.
3. Add milk mixture to pumpkin and beat with electric mixer until well mixed. Beat in egg and yeast.
4. In separate mixing bowl, combine flours. Add half of flour mixture to pumpkin mixture. Beat mixture on low speed 5 minutes, scraping sides of bowl frequently. Add remaining flour and mix thoroughly (dough will be very soft).
5. Turn dough into lightly greased bowl, then grease surface of dough lightly. Cover and let rise in warm place until doubled, about 1 hour.
6. Punch dough down. Turn onto floured surface. Knead a few turns to form a smooth dough, sprinkling with enough additional flour to make dough easy to handle.
7. On lightly floured surface, roll dough into 12x10-inch rectangle.
8. In small bowl, combine brown sugar and cinnamon. Brush surface of dough with melted butter. Sprinkle with brown sugar mixture.
9. Beginning with long side of dough, roll up jelly roll style. Pinch seam to seal. With sharp knife, cut roll into 12 slices, about 1 inch wide each. Place rolls, cut side up, in greased 9x9-inch baking pan.
10. Preheat oven to 350 degrees F. Cover rolls and let rise until nearly doubled, 30 to 45 minutes.
11. Bake rolls at 350 degrees F for about 20 minutes or until golden.
12. Remove from pan to waxed paper-lined wire rack. Cool 10 to 15 minutes.
13. For Caramel Frosting: In small saucepan, heat butter until melted.
14. Stir in brown sugar and milk. Cook over medium low heat 1 minute. Transfer to small mixer bowl and cool mixture.
15. Stir in vanilla, salt, and confectioners' sugar. Beat with electric mixer until well blended. If necessary, add more confectioners' sugar for desired consistency. Drizzle caramel frosting over cinnamon rolls.

Amish Main Course Recipes

Amish Do It Best Beef Bake



Using simple, fresh ingredients (many of which can be found at your local farmers' market or even grown in your own garden), this beef bake is quintessential country cooking. Keep things simple and delicious by fixing this easy beef casserole dish for dinner tonight. Your family is sure to gobble it up!

Serves: 4

Ingredients

- 2 tablespoons vegetable oil
- 1 medium onion, chopped
- 1 garlic clove, minced
- 1 pound lean ground beef
- 1/2 teaspoon ground coriander
- 1/4 teaspoon ground ginger
- 2 medium tomatoes, chopped
- 1 teaspoon light brown sugar
- 2 tablespoons fresh parsley, minced
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1 green pepper, chopped

Instructions

1. Preheat oven to 375 degrees F.
2. Heat oil in a skillet over moderate heat. Add onion and garlic.
3. Cook uncovered for 5 minutes. Push to one side and add beef.

4. Stir occasionally until browned.
5. Mix coriander, ginger, tomatoes, brown sugar, parsley, salt, pepper, and peppers in a bowl.
6. Add to beef. Mix well and transfer to ungreased 1 quart casserole dish.
7. Bake uncovered for 20 minutes. Serve over rice.

Amish Buttermilk Fried Chicken

A cooking secret, buttermilk helps make some of the tastiest fried chicken recipes. Creating a moist and flavorful chicken, Amish Buttermilk Fried Chicken is a country classic that will become a household favorite. Dipped in a seasoned flour mix of garlic, onions, and basil, you will enjoy bite after bite. Crunch into dinner and experience it for yourself. You'll never want to try another fried chicken recipe again.

Serves: 4

Ingredients

For the buttermilk mixture:

- 2 cups buttermilk
- 2 1/2 pounds chicken fryer or broiler
- 1 teaspoon onion powder
- 1/4 teaspoon pepper
- 1/4 teaspoon dried basil
- 1/4 teaspoon dried oregano

For the flour mixture:

- 2 cups flour
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1 teaspoon cayenne pepper
- salt and pepper to taste
- 1/4 teaspoon dried basil
- 2 cups canola or vegetable oil, for frying

Instructions

1. Combine buttermilk, salt and pepper and other ingredients for the buttermilk mixture in a bowl.
2. Place chicken in a shallow container and pour mixture over top.
3. Cover and let stand for 4 to 8 hours.
4. Remove chicken. Discard buttermilk.
5. Combine all the ingredients for flour mixture in a bowl.
6. Dredge chicken in flour mixture, coating well.
7. Cook in hot oil (about 350 degrees F.) until browned on one side (about 10- 12 minutes). Turn and brown the other side for the same amount of time. Make sure oil is not too hot that it burns the chicken. Place on plate with paper towels and wait for it to cool.

Amish Cabbage Casserole

Made with fresh cabbage, every bite of this delicious dinner casserole will remind you of good old-fashioned comfort cooking. No fancy stuff here; this simple cabbage bake is just the basics, but it's also incredibly delicious. Also great if you're on a budget, this frugal dish will soon become a dinnertime staple in your household.

Ingredients

- 1 medium green cabbage, cut into thin wedges
- 1/2 cup water
- 1/4 cup butter or margarine
- 1/4 cup all-purpose flour
- 2 cups milk
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 3/4 cup cheddar cheese, shredded
- 1/2 cup mayonnaise
- 3 tablespoons chili sauce
- 1/2 cup finely chopped onion
- 1/2 cup green bell pepper, finely chopped

Instructions

1. Preheat oven to 375 degrees F.
2. Combine cabbage wedges and water in a large saucepan; cover and cook over medium heat 15 minutes. Drain well, and place cabbage wedges in a 12 x 8 x 2-inch baking dish.
3. Melt butter in a heavy saucepan over low heat; add flour, stirring until smooth. Cook over low heat 1 minute, stirring constantly. Gradually add milk; cook over medium heat, stirring constantly, until mixture is thickened and bubbly. Stir in the salt and pepper. Pour mixture over cabbage, and bake at 375 degrees for 20 minutes.
4. Combine cheese, mayonnaise, chili sauce, onion, and green bell pepper; stir well, and spread over cabbage. Bake at 400 degrees F for 20 minutes.

Amish Creamed Chicken 'n Biscuits

When it comes to old-fashioned country recipes, you can't forget about chicken and biscuits. Smothered in delicious homemade gravy, you don't want to miss a single bite of this Amish Creamed Chicken 'n Biscuits dish. Serve with mashed potatoes and corn and you'll have yourself a one-of-a-kind meal that the family will eat up and lick their plates clean for. Don't expect any left overs with this delicious chicken recipe.

Ingredients

For the biscuits:

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 2/3 cup milk
- 1/3 cup vegetable oil
- 1/4 cup butter or margarine
- 1/4 cup all purpose flour
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1 1/2 cups milk
- 1/2 cup chicken broth
- 2 cups chopped cooked chicken
- minced fresh parsley

For the chicken & gravy:

- 1/4 cup finely chopped onion

Instructions

1. Preheat oven to 450 degrees F.
2. In a bowl, combine flour, baking powder and salt; add milk and oil.
3. Stir until the dough forms a ball. Knead in the bowl 10 times until smooth.
4. Roll or pat dough into a 6 inch square about 1 inch thick. Cut into six rectangles.
5. Place on a lightly greased baking sheet. Bake at 450 degrees F for 10-12 minutes or until golden brown.
6. Meanwhile, in a skillet, sauté onion in butter until tender. Stir in flour, salt and pepper until smooth. Gradually add milk and chicken broth; bring to a boil.

7. Reduce heat; cook and stir for 1-2 minutes or until thickened. Stir in chicken and parsley; heat through.
8. Split biscuits; top with the creamed chicken.

Homemade Amish Chicken Pot Pie

Amish chicken pot pie is unlike any other chicken pot pie you've had before. More soup-y in consistency than traditional pot pie, this homemade Amish pot pie is every bit as delicious as the pot pies you're likely used to. This version of pot pie is also easier and cheaper to make than most chicken pot pie recipes. It's comfort food at its finest and we're pretty sure you're going to love it just as much as we do!

Ingredients

- 1 1/2 cups flour
- 1 egg
- 1/2 onion, chopped
- 3/4 cup peas
- 3/4 cup milk
- 1 teaspoon salt
- 3 cups chicken broth (or enough to cover chicken in pot)
- 3 cups chicken breasts, cooked and cubed
- 2 carrots and celery stalks, diced
- 1/2 teaspoon parsley and pepper

Instructions

For soup base:

1. Use a 5 quart pot and add chicken cubes, diced carrots, celery, onions and peas.
2. Cover with chicken broth and add parsley, salt and pepper to taste.
3. Simmer on med-low heat until vegetables are tender.

For noodles:

1. Combine egg, remaining salt, milk and flour, mix well. If dough is too sticky just add a little more flour.
2. Roll dough out on flour covered area to about 1/4" to 1/8" inch thick. Cut dough into 1 1/2" squares to make noodles.

3. Slowly put squares into the already-made soup mixture and cook for 10 minutes on medium heat until noodles are done.
4. Serve warm.

Amish Six Layer Dinner

Make an old-fashioned casserole with six layers of delicious flavor by following this simple recipe. Made with ground beef, potatoes, onions, celery, green pepper and more, there's a whole lot to enjoy in this awesome layered casserole dinner. Amish-style cooking is great for families and this recipe is no exception; your loved ones will definitely be asking for seconds of this beefy bake!

Cooking Time: 2 hours

Ingredients

- 2 cups raw hamburger
- 2 cups raw potatoes, sliced
- 2 cups celery, chopped
- 1/2 cup onions, diced
- 2 teaspoons salt or less
- 1/4 teaspoon pepper
- 1 cup green pepper, diced
- 2 cups canned tomatoes
- 1 medium onion, thinly sliced (optional)

Instructions

1. Preheat oven to 350 degrees F.
2. Grease a casserole dish. Sprinkle each layer with salt and pepper before adding the next layer.
3. Place potatoes in the bottom of the casserole. Add the layer of celery. Add the layer of hamburger. Add the layer of onions. Add the green pepper. Pour the tomatoes over the mixture.
4. Bake for 2 hours.

Amish Recipes for Dessert

Perfect Peach Cobbler

By: [Kim and Ellen from Two Old Crabs](#)



Made with fresh peaches, this delicious fruit-filled cobbler is a sweet treat that will bring smiles to your family's faces. Baked until it has a golden brown topping, watch it glisten and smell the sweetness as you dish out your first serving. Old-fashioned country-style desserts like this one always get the most compliments, so serve this cobbler at your next get-together and get ready for some rave reviews!

Ingredients

- 3 cups sliced peaches
- 1 tablespoon of lemon juice

For the topping

- 1 egg, beaten
- 1 cup of sifted flour
- 1/2 teaspoon of salt
- 6 tablespoons melted butter
- 3/4 cup sugar
- 1 tablespoon natural sugar, for garnish.

Instructions

1. Preheat oven to 350 degrees F.
2. Place peach slices on bottom of prepared baking dish.

3. Sprinkle with lemon juice.
4. Sift dry ingredients together.
5. Make a well.
6. Add egg, tossing with fork until crumbly.
7. Spread loosely over peaches.
8. Drizzle with melted butter.
9. Sprinkle natural sugar on top for sparkle.
10. Bake at 350 degrees F for about 40 minutes or until golden brown on top.
11. Serve with whipped cream or scoop of ice cream.

Vintage Bishop's Pie

Get great old-fashioned flavor without a ton of extra work by following this simple recipe for Vintage Bishop's Pie. Styled after the classic Amish recipe, this delicious pie features a wonderful combination of flavors including chocolate, vanilla and butter pecan. When it comes to quick and easy Amish recipes, this sweet treat is one of our top picks.

Ingredients

- 2 packages (3 5/8 oz) french vanilla instant pudding
- 2 packages (3 5/8 oz) chocolate instant pudding
- 1 package (3 5/8 oz) butter pecan instant pudding
- 5 cups vanilla ice cream
- 5 cups milk

For the crust:

- 18 graham crackers, crushed
- 1/4 cup powdered sugar
- 1/4 cup butter

Instructions

1. Prepare pie crust by combining graham crackers, powdered sugar and butter and mixing until thoroughly combined. Spread mixture into a 9 x 13-inch pan.
2. Blend together 1 package vanilla pudding and 2 packages chocolate pudding with 3 cups [milk](#) and 3 cups ice cream. Pour into prepared crust.
3. Mix remaining vanilla and butter pecan pudding with 2 cups milk and 2 cups ice cream. Pour over chocolate layer. Garnish with graham cracker crumbs.

Amish Friendship Cake

Based on an old-fashioned recipe for classic German apple cake, this U.S. version has been labeled “Amish Friendship Cake.” This delicious treat is full of comforting flavors including apple, cinnamon, oats and walnuts. Share this recipe with friends and give them a starter along with the instructions so they can make their very own delicious apple cake as well!

Ingredients

For the batter:

- 2 cups yeast starter (see page 12 for recipe)
- 2/3 cup vegetable oil
- 1 cup sugar
- 3 eggs
- 2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 2 teaspoons baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon salt

For the streusel:

- 1/2 cup (1 stick) butter, melted
- 1/2 cup brown sugar
- 1/2 cup sugar
- 1/2 cup oatmeal
- 1/2 cup nuts, chopped (try walnuts)
- 1 teaspoon cinnamon
- 4 small apples, peeled and sliced

Instructions

1. Preheat oven to 350 degrees F.
2. For Batter: Combine yeast starter, oil, sugar, eggs, flour, baking soda, baking powder, cinnamon and salt. Mix until smooth.

3. For Streusel: Combine butter, brown sugar, white sugar, oatmeal, nuts, and cinnamon to create a coarse streusel.
4. Pour half of batter in a well-greased 9x13-inch pan. Cover batter in pan with apple slices.
5. Crumble half of the streusel topping over the apples. Add rest of batter and top with remaining streusel topping.
6. Bake for 45-60 minutes.

Vintage Bread Pudding

By: [Kim and Ellen from Two Old Crabs](#)



Bread pudding is a timeless comfort food that continues to be a classic in households across the country. This is the kind of old-fashioned dessert that Amish culture is all about. A perfect way to end a weeknight dinner or a great way to start off the morning, you can enjoy bread pudding any time of day. Plus this recipe uses day-old bread so you get the biggest bang for your buck.

Ingredients:

- 1/2 loaf French bread, cubed
- 9 eggs
- 2 cup whole milk
- 1 cup heavy whipping cream
- 2 teaspoons vanilla
- 1/2 cup honey
- 1 cup sugar
- 1 teaspoon salt
- 2 teaspoons cinnamon

Cooking Time: 1 hour

Chilling Time: 2 hours

Instructions:

1. Preheat oven to 350 degrees F.
2. In medium bowl, combine all ingredients except French bread.
3. Mix until well incorporated.
4. Put cubed French bread in prepared 9" x 13" baking pan.
5. Cover with egg mixture.

6. Cover with foil.
7. Refrigerate at least 2 hours.
8. Bake for 1 hour or until toothpick inserted into center comes out clean.

Amish Drop Cookies

There's nothing like a warm and gooey cookie right out of the oven. Amish Drop Cookies taste like they are a gift from the heavens, and are one of the best cookie recipes for the family. Baked with a touch of nutmeg and sprinkled with cinnamon on top, it's a cookie that will have you enjoying bite after bite. Old-fashioned cookie recipes are the way to go when you want a bite of country comfort.

Ingredients:

- 1 cup butter
- 1 cup vegetable oil
- 1 cup white sugar
- 1 teaspoon nutmeg
- 1 cup confectioners' sugar
- 1/2 teaspoon vanilla extract
- 4 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 3/4 teaspoon cream of tartar
- 2 eggs

Instructions:

1. Preheat oven to 375 degrees F and grease cookie sheets.
2. In a large bowl, mix together the butter, oil, white sugar, nutmeg and confectioners' sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla.
3. Combine the flour, baking soda, and cream of tartar. Stir into the sugar mixture until just combined.
4. Drop dough by teaspoonfuls onto the prepared cookie sheets.
5. Bake for 8 to 10 minutes. Remove from baking sheets and let cool. Can sprinkle brown sugar and cinnamon on top when warm.

Shoo Fly Pie

When it comes to Amish cooking, there isn't anything more classic than a shoo fly pie. A traditional Amish dessert for generations, shoo fly pie is a sweet, gooey delight that's unlike any other pie you've had before. After just one slice of this incredible Southern style pie, you're sure to be craving a second helping!

Ingredients:

- 1 cup boiling water
- 1/2 cup dark molasses
- 1/2 cup light corn syrup
- 1 large egg, lightly beaten
- 1 1/2 teaspoons baking soda
- 1 1/2 cups flour
- 1/4 cup butter
- 3 tablespoons sugar
- 3 tablespoons brown sugar
- 1/4 teaspoon cinnamon
- 1/8 teaspoon cloves
- 1 unbaked 9-inch pie shell in a well-greased pie plate

Instructions:

1. Thoroughly combine boiling water, molasses, corn syrup, egg and baking soda. Let stand about 15 minutes.
2. Preheat oven to 350 degrees F.
3. In a medium bowl, combine next 6 ingredients and stir with fork until crumbly.
4. Stir half the crumbs into molasses mixture. Spoon into pie shell. Cover with remaining crumbs.
5. Bake for 45 to 50 minutes at 350 degrees F.
6. Serve warm or let cool to room temperature.

Old World Oatmeal Cookies

By: [Tess from Slow Cooking Kitchen](#)



No unexpected ingredients here. These Old World Oatmeal Cookies are the real deal, made with all of the good stuff. Rolled oats, brown sugar, cinnamon, raisins, walnuts and more: These traditional oatmeal cookies are just like the kind Grandma used to make. If you're a fan of classic quick and easy cookie recipes, this is one you'll want to try.

Ingredients:

- 3 cups rolled oats, uncooked
- 1 cup all-purpose flour
- 1 cup brown sugar, firmly packed
- 3/4 cup butter, softened
- 1/2 cup granulated sugar
- 1 egg, room temperature
- 1/2 cup applesauce
- 1/2 teaspoon baking soda
- 3/4 cup walnuts, chopped
- 3/4 cup raisins
- 1 teaspoon vanilla extract

Cooking Time: 12 minutes

Instructions:

1. Preheat oven to 350 degrees F.
2. Cream together butter, sugars, egg, applesauce, and vanilla until well combined. Add remaining ingredients and mix well.
3. Drop by rounded teaspoon onto parchment paper lined cookie sheets. Bake 10-12 minutes or until bottoms are a light golden brown.
4. Cool on wire rack for approximately 15 minutes before serving.

Maple Pecan Bake

By: [Jenni from A Little Bit Country, A Little Bit Rock and Roll](#)



Made with maple syrup, brown sugar and cinnamon, this dessert casserole dish is delightfully sweet. When topped with a vanilla frosting drizzle, it becomes simply mouthwatering. Enjoy it as a special treat after dinner or wake up to the sweet smell of this breakfast bread wafting through the house; no matter what time of day, this comforting dish is sure to please your taste buds.

Ingredients:

- 1/2 cup salted butter, melted
- 1/2 cup pure maple syrup
- 1/2 cup packed light brown sugar
- 1/2 cup pecans
- 1 1/2 teaspoons cinnamon
- 2 cups all-purpose flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1/4 cup butter, chilled

- 2/3 cup buttermilk

For the frosting drizzle:

- 1 cup powdered sugar
- 1 teaspoon vanilla extract
- 1 tablespoon milk (or more as needed to thin)

Cooking Time: 18 minutes

Instructions:

1. Preheat your oven to 400 degrees F. Grease an 8x8 or 9x9 inch square pan.
2. In a small bowl, stir together the maple syrup, brown sugar, melted butter, pecans, and cinnamon. Set aside.
3. In a medium sized bowl, whisk together the flour, baking powder, and salt. With a pastry blender, cut in the 1/4 cup cold butter, until you have coarse crumbs. Add in the buttermilk and stir just until the dough begins to come together.

4. Press the dough into the prepared pan. Pour over the pecan mixture.
5. Bake for 16-18 minutes. Cool for 10 minutes.
6. Meanwhile, mix all of the frosting ingredients together and drizzle over the cooled cake.

Bonus Classic Amish Recipe

Amish Style Chow Chow

Chow Chow might be one of the Amish's best – and most popular – recipes. It's a relish made up of a medley of fresh vegetables so you get complex flavor in every bite you take. Pair it with a pot roast or a burger, or just eat it plain... no matter how you serve this German-inspired dish, it's sure to be a hit with the whole table.

Ingredients:

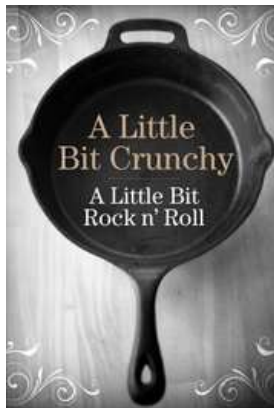
- 1 gallon cabbage
- 12 onions
- 12 green peppers
- 12 red peppers
- 2 quarts green tomatoes, chopped
- 5 cups sugar
- 4 tablespoons ground mustard
- 1 tablespoon ground ginger
- 3 tablespoons celery seed
- 1 tablespoon turmeric
- 4 tablespoons mustard seed
- 2 tablespoons mixed whole spices
- 1 gallon vinegar

Instructions

1. Chop onions and peppers. Mix all vegetables with 1/2 cup of salt. Let stand overnight.
2. Drain. Tie the mixed whole spices in a bag and add it and sugar to vinegar. Simmer 20 minutes.
3. Add all other ingredients and simmer until hot and well-seasoned. Remove spice bag.
4. Pack hot into jars and seal at once. Do not boil as vegetables will not be crisp.

Special Thanks

The Following Contributors Made this eCookbook Possible





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