

"Mounds" Amish Friendship Bread

From www.amishstarter.com

1 cup Amish friendship bread starter	1 ¼ tsp baking powder
2/3 cup oil	½ tsp baking soda
3 eggs	½ tsp salt
1 tsp vanilla	¼ cup cocoa
½ cup milk	2 boxes instant chocolate pudding mix
1 cup sugar	1 cup + 2 Tbsp milk chocolate chips
2 cups flour	½ cup + 2 Tbsp shredded coconut

Preheat oven to 350°. Grease 2 large loaf pans. In a separate bowl mix ½ cup sugar and 1 ½ teaspoon cocoa, (dust the greased loaf pans with half of this mixture). In large bowl stir together starter, oil, eggs and milk. Add sugar, flour, baking powder, baking soda, salt, cocoa and pudding mix; stir well. Fold in chocolate chips and coconut. Pour the batter evenly in the two pans and sprinkle with extra chocolate chips, coconut, and the remaining sugar mix. Bake 45-55 minutes or until bread tests done. Cool until bread loosens from the pan evenly. Carefully remove from pan onto cooling rack and cool completely.