

Mandel Bread Recipe

Ingredients:

1 Cup sugar
1 Cup oil
4 eggs
3 Cups flour
1 tsp baking powder
1 tsp vanilla extract

Add-ins:

1 Cup finely chopped nuts
1/2 Cup chocolate chips (1 cup if making both loaves chocolate)
- I like using mini chocolate chips, but not necessary.
3/4 Cup chopped dried fruit (for second loaf—apricots, figs, raisins, cherries...your choice)
2 Tbsp Sugar + 1/2 tsp Cinnamon for dried fruit loaf
2 baking sheets covered with parchment paper or foil, sprayed with cooking spray.

Directions:

1. Mix together sugar, oil, and eggs by hand.
2. Add flour, baking powder and vanilla. Stir slowly. Dough will be sticky and thick.
3. Divide dough into two bowls if you are making two different types of mandel bread.
4. Add chopped nuts and chocolate chips to one bowl and dried fruit and nuts to the 2nd bowl. Mix together.
5. Form a long thin log on each of cookie sheets.
6. Sprinkle fruit log with cinnamon sugar made from the 2 T. Sugar and 1/2 t. Cinnamon
7. Bake at 325 degrees for approximately 30 minutes until log is golden brown along edges and top is set.
8. Remove from oven. Let sit for a few minutes.
9. Slice log into 1/2" slices. Turn each slice on its side and spread apart on the cookie sheet.
10. Put sheets back in the oven and continue baking 6-10 minutes, turning each slice over so both sides brown.
11. Remove when done, let cool for 5 minutes, then transfer to a wire rack.
12. Store in tupperware.
13. ENJOY!