



## **Esther's Regular Mandel Breit**

Aunt Esther's Cookbook

**Serves: Varies**

Submitted by Sheryl Kabak

### **Ingredients:**

3 Eggs

1/2 cup Oil

3/4 cup Sugar

Small Orange-juiced with some grated rind

1 1/4 cups Flour

1/2 cup Potato or Corn Starch



### **Preparation Instructions:**

Combine above ingredients. Refrigerate dough (covered) for about an hour or more. Put oil on your hands and form into logs to bake. Put on cookie and bake in 375 degree oven for 35 - 40 minutes.

Let cool, cut into slices, and return to oven to toast, if you like a crisper mandel breit.

Can add chocolate chips or raisins to dough before refrigerating for delicious options.

