

Mandel Bread

Betty Levene

Serves 6-8

Submitted by Sandy Rose

Ingredients:

3 eggs

1 cup sugar

1 cup oil

3/4 cup chopped nuts

3/4 cup mini or regular chocolate chips

1 teaspoon vanilla

3-1/2 cups flour

2 teaspoons baking powder

Preparation Instructions:

Beat eggs., add sugar, beat well. Add oil and vanilla. Add flour sifted with baking powder. Beat slowly. Add nuts and chocolate chips.

Dough will be very thick. Let stand 15 minutes. Oil cookie sheet. Divide dough into four parts; form into 4 long rolls. Sprinkle top with a mixture of sugar and cinnamon.

Bake at 350 for 35 minutes.

Slice on the diagonal while still warm. Turn on sides. Sprinkle with sugar and cinnamon mixture and toast in the oven for 6 to 10 minutes. Turn and sprinkle with the sugar and cinnamon mixture and toast for another 6 to 10 minutes.

These keep very well in metal tins and don't need to be frozen since they will be gone very quickly!