

Passover Mandel Bread

Esther Kabak

Ingredients:

3 Eggs
1 cup Sugar
1/2 cup Peanut oil
1 ¼ cups Matzo Cake Meal
1 TBL Potato Starch
1/2 Orange--Juice

Optional Ingredients

1 cup Ground Pecans or Walnuts
6 oz Chocolate Chips
1 tsp Cinnamon

Preparation Instructions:

Mix wet ingredients, sugar, then dry ingredients. Add nuts or cinnamon. My family likes chocolate chips, as well.

You can use throw-away large loaf pans or make elongated molds out of aluminum foil about 3 to 4 inches wide to fit inside a shallow baking pan. Make sure they are double strength. A double recipe will fill two such molds. Spray them with Pam.

Bake 30 - 35 minutes at 350 degrees.

Sprinkle sugar, or Equal, on top when done. Cool and slice.

The mandel bread made from this recipe is the best ever. I have to ship it across country to my kids every year before Passover. Enjoy!

Serves 6-8

Submitted by Sheryl Kabak