

Mandel Bread



A small hard bread that is considered to be a traditional, old world recipe served in homes throughout Germany where it is referred to as Mandelbrot. Similar to Italian biscotti, Mandel Bread is hard in texture and often made with a variety of ingredients to create vanilla or chocolate or almond flavored breads. Nuts, dried fruits, chocolate bits, and other items are often included when making this bread. If it is made as a bread or cookie for Jewish holidays when a raised dough is not allowed, Mandel Bread is prepared using potato starch and matzo cake meal instead of flour. Mandel Bread is often served as a dessert bread or as a sweet to accompany a cup of coffee or tea. This type of bread may occasionally be referred to as Mondel Bread, but it is more commonly known as Mandel Bread.

Ingredients:

- 2 eggs
- ½ cup vegetable oil
- ½ cup sugar
- ½ teaspoon vanilla
- 1 and ½ cups all-purpose flour
- 1/8 teaspoon salt
- ½ teaspoon baking powder
- ½ cup chocolate chips
- ¼ cup coarsely chopped almonds (omit for class)

Day 1:

1. Lightly grease a cookie sheet with non-stick cooking spray.
2. In your electric mixer, beat together the eggs, oil, sugar, and vanilla until well-blended.
3. In another bowl, measure out the flour, salt, and baking powder and stir together. Add the dry ingredients into the mixer and beat well.
4. **Fold** in the almonds and chocolate chips.
5. Form dough into a “log” about 3 inches wide.
6. Cover tightly with foil, label, and refrigerate overnight.

Day 2:

1. Preheat oven to 350°.
2. Bake for 25 minutes.
3. Remove from oven. Cut into slices about ¾ inches thick (or about as thick as your thumb) and sprinkle with cinnamon and sugar
4. Lay the slice on their side on the cookie sheet and return to oven for 5-10 minutes. Cool on wire rack.