

FROM MY HOME TO YOURS...

Mandel Bread

From Karen Lippman

Ingredients:

2 sticks unsalted butter

2 cups sugar

6 large eggs

1 teaspoon vanilla

2 2/3 cups Passover cake meal

3/4 cup potato starch

1/2 teaspoon salt

1 cup semi sweet chocolate chips

1/2 cup shredded sweetened coconut

Preheat oven to 350'

Using a hand mixer on 3rd speed, cream butter and sugar until smooth.

Add eggs one at a time.

Add vanilla. Mix until combined.

While on low speed, slowly add cake meal, potato starch and salt. Mix until blended.

Add coconut and chocolate chips. Blend on low until combined.

Refrigerate in bowl for 30 minutes. Dough will be sticky so use additional cake meal on hands to form into 2 loaves on 2 cookie sheets. You can also make 4 smaller loaves with 2 loaves on each sheet (Note, try to make them long and narrow. You get more pieces that way). Top with cinnamon and sugar.

Bake at 350 for 45 minutes.

When loaves are firm enough to cut into pieces. Remove from oven and cut into slices.

Return to oven. Bake for 5 minutes and check to see if done. May need to cook for additional time. I usually check in 5 minute increments. Should be firm and not floppy, but not as hard as biscotti. Remove pieces from cookie sheets and let cool on racks.

Enjoy!!