

# Mandelbread

Based on the recipe from Claudia Roden's *The Book of Jewish Food*



## Ingredients:

3 eggs  
¾ cup sugar  
1 cup canola or safflower oil  
grated zest of 1 lemon  
grated zest of 1 orange  
1 t. vanilla extract  
¼ t. pinch of salt  
1 T. baking powder  
3 ¼ cup flour  
1 cup sliced almonds

## Directions:

Preheat oven to 350°. Beat eggs with sugar until pale, thick, and creamy.

Add oil, lemon and orange zest, vanilla, salt, and baking powder, and beat until light.

Slowly blend in flour and then almonds.

Place parchment paper in a large rectangular baking pan. Lightly grease parchment paper.

Oil your hands and then shape dough into 2 long slim logs about 3" in diameter on baking pan.

Bake for about 30-35 minutes, until lightly browned.

Let mandelbread cool, and then cut into diagonal slices, about ½" thick.

Arrange slices, cut side up, on pan.

Place mandelbread cookies on their sides and place back in oven for 10 minutes, or until lightly brown. You can turn the oven off right before this second baking for a softer cookie.