

RECIPES FROM TRIXIE MATKOWSKI AND HER
FRIENDS AND RELATIVES

GRANDMA'S MANDELBRODT

(Mandel Bread)

My friend, Jenn Kettell's grandmother used to send each of her grandchildren a cookie tin full of her Mandelbrodt when they were in college. If you returned the tin when you came home for breaks, she'd refill it and send you more. Jenn said that she and her aunt still bakes it for family occasions.

INGREDIENTS:

6 eggs

2 cups Sugar

2 cups Canola or Crisco Oil

6 cups Flour

3 tsp Baking Powder

2 tsp Vanilla

Optional Ingredients

8 – 12 oz. Chocolate Chips

1 – 2 cups Chopped Nuts (Pecan, Walnut or Almonds)

DIRECTIONS:

- Preheat oven to 375°
- Beat eggs and sugar
- Add oil and mix
- Mix in vanilla, flour and baking powder until fully incorporated
- Fold in optional ingredients
- Spoon dough onto greased pan and shape into strips, approx 1 ½" wide
- (Hint: square off each end to avoid burning)
- Bake for approximately 25 minutes, until golden brown

- Let cool slightly, then slice strips into even pieces, approximately $\frac{3}{4}$ " wide
- Lay pieces on their sides and return to the oven
- Toast in oven for 10 – 15 minutes
- Pack in a cookie tin or other sealed container. Allow the pieces to cool completely before packing. Mandelbrodt freezes well for an extended period of time.