

CHOCOLATE CHUNK MANDEL BREAD

INGREDIENTS:

¼ POUND BUTTER SOFTENED (1 STICK)

1 CUP SUGAR

3 EGGS

1 TEASPOON VANILLA

1 TEASPOON ALMOND EXTRACT

3 CUPS FLOUR

½ TEASPOON BAKING SODA

1 TEASPOON BAKING POWDER

PINCH OF SALT

½ CUP CHOCOLATE CHIPS

½ CUP COARSLEY CHOPPED NUTS

½ CUP RAISINS

½ CUP DRIED CHERRIES

(3 TABLESPOONS SUGAR AND 1 ½ TEASPOON GROUND CINNAMON MIXED TOGETHER TO SRPINKLE ON TOP)

ADD SUGAR TO SOFTENED BUTTER. ADD EGGS ONE-AT-A-TIME UNTIL BLENDED. ADD VANILLA AND ALMOND EXTRACTS. ADD SOFT, DRY INGREDIENTS INOT MIXTURE. DIVIDE DOUGH INTO 3 PARTS.

TO ONE PART ADD ½ CUP CHOCOLATE CHIPS AND COARSLEY CHOPPED NUTS. TO NEXT, ADD ½ CUP RAISINS AND CHOPPED, DRIED CHERRIES. INTO THIRD, ADD A MIXTURE OF YOUR CHOICE.

SPRAY PAM ON COOKIE SHEETS. PLACE FORMED LOAVES 2 INCHES APART ON COOKIE SHEETS; SPRINKLE WITH CINNAMON/SUGAR MIXTURE. BAKE AT 350 DEGREES FOR 25-30 MINUTES.

SLICE INTO ½ INCH SLICES. RETURN TO OVEN AT 300 DEGREES FOR 10-15 MINUTES.