

## **PASSOVER MANDEL BREAD**

### **INGREDIENTS:**

**2 CUPS OF SUGAR**

**½ POUND UNSALTED PASSOVER BUTTER**

**1 TEASPOON VANILLA**

**1 TEASPOON ALMOND EXTRACT**

**6 LARGE EGGS**

**2 ¼ CUPS MATZA CAKE MEAL**

**2/3 CUP POTATO STARCH**

**½ TSP. SALT**

**1 CUP CHOPPED ALMONDS – TOAST IN OVEN OR IN FRYING PAN**

**W/BUTTER**

**1 CUP RAISINS**

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

PREHEAT OVEN TO 350 DEGREES. SPRAY 3 COOKIE SHEETS WITH PAM. CREAM SUGAR, SOFTENED BUTTER, AND EXTRACTS IN A MIXER.

ADD EGGS, ONE AT-A-TIME, BEAT WELL AFTER EACH ADDITION. PUT CAKE MEAL, POTATO STARCH AND SALT THROUGH A STRAINER. ADD THIS CAKE MEAL MIXTURE TO THE EGGS, SUGAR, BUTTER MIXTURE.

BEAT UNTIL THE BATTER IS UNIFORM. FOLD IN THE ALMONDS AND RAISINS.

MAKE THREE – 3 INCH LOGS ON THE COOKIE SHEET. SPRINKLE WITH THE CINNAMON/SUGAR MIXTURE.

BAKE FOR 45 MINUTES. COOL FOR A FEW MINUTES.

REMOVE TO A CUTTING BOARD AND SLICE THE LOGS IN ¾ INCH SLICES. PLACE THE PIECES CUT-SIDE UP ON THE BAKING SHEETS

AND RETURN TO A 400 DEGREE OVEN FOR ABOUT 8 MINUTES, OR UNTIL GOLDEN BROWN.

COOL BEFORE PUTTING THEM AWAY. THEY WILL KEEP AT ROOM TEMP. FOR SEVERAL WEEKS IF YOU KEEP THEM IN AN AIRTIGHT BAG. DO NOT REFRIGERATE. (THEY FREEZE WELL).