

MANDEL BREAD

Mix: $1\frac{1}{2}$ C Sugar
1 C OIL
2 tsp. vanilla

3 eggs

Sift: 3 cups flour
1 + B's B. Powder
 $\frac{1}{4}$ tsp. B. Soda
 $\frac{1}{2}$ " salt

ADD Dry - alternating with eggs
add at least 1 cup more flour.

Filling $\frac{1}{2}$ c. Choc chips - ground
 $\frac{1}{2}$ c raisins
 $\frac{1}{2}$ c nuts

roll out on waxed paper - makes 6 strips
moderate oven - 20-30 min - lower oven -
plie while hot - toast 15 min - 200°

Glaze

Beaten egg
+ oil

Do Filling

In Food Processor

~~DIVID~~ ~~ingred in half~~

~~use plastic wrap~~

With kitchen
(jumbo egg)
Speed 6

Add eggs

oil + vanilla - add sugar
Speed 2 - low (4 cups) MUST