

## **Passover Chocolate Chip Mandel Bread**

So it's not really Mandel because it has no nuts, and it's not really bread because, well, because it's Passover, but it's a family favorite regardless.

5 eggs  
2 heaping tbsp potato starch  
3/4 cup peanut oil  
2 cups cake meal  
1 1/4 cups sugar  
10-12 oz chocolate chips

Beat eggs in a large bowl. Add the rest of the ingredients except chocolate chips until everything is mixed in. Stir in chocolate chips until well-incorporated into the dough. Refrigerate one hour.

On a cookie sheet, form the dough into 2 or 3 rolls. Bake in a preheated 350 degree oven for 30 minutes or until lightly browned.

Slice into one-inch slices. Lie each slice on its side, sprinkle slices with a combination of sugar and cinnamon if desired. Return to oven for about 10 minutes or until they reach the desired level of "doneness." If you prefer your mandel bread crisp, once the first side is brown, flip over and brown the other side.

If your mandel bread HAS to have nuts, substitute almonds for half the chocolate chips. But don't bring them to my house ;-)

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