

BAUBIE'S MONDEL BREAD

1/2 POUND BUTTER (2 STICKS)

2 CUPS SUGAR

6 EGGS

5- 5 1/2 CUPS FLOUR

3 TSP. BAKING POWDER

PINCH OF SALT

1 TSP. VANILLA

1 CUP CHOPPED NUTS

CINNAMON AND SUGAR (I USE THE CINNAMON/SUGAR BEAR WITH ALREADY MIXED COMBO OF CINNAMON AND SUGAR)

SOFTEN BUTTER IN A LARGE BOWL. MIX IN SUGAR. BLEND WELL. ADD EGGS (THREE FIRST, BLEND, THEN ADD THE NEXT THREE)

ADD THE FLOUR, A FEW CUPS AT A TIME, AND BAKING POWDER TO THE BUTTER-SUGAR-EGG MIXTURE. MIX TIL WELL BLENDED UNTIL THE MIX IS ABLE TO BE TOUCHED WITHOUT BEING TOO STICKY.

ADD SALT, VANILLA, AND NUTS. BLEND TOGETHER WELL.

DUST THE COUNTER WITH SOME FLOUR. BUTTER TWO COOKIE PANS. TAKE THE MONDEL BREAD MIXTURE AND FORM INTO 5-6 BALLS. ROLL EACH BALL ON THE FLOURED COUNTER INTO SNAKE-LIKE LENGTHS AND THEN PUT THEM ONTO BUTTERED PANS (2-3 ROLLS ON EACH PAN)

FLATTEN EACH ROLL A LITTLE AND THEN WET THE TOP OF EACH ROLL WITH WATER. SPRINKLE THE ROLLS WITH CINNAMON/SUGAR COMBO.

BAKE AT 350 DEGREES FOR 15-20 MINUTES. ALLOW TO COOL AND CUT THE ROLLS IN DIAGONALS