

## **MANDEL BREAD - 40 cookies**

Pre heat oven to 350 and line a baking sheet with Parchment paper

### **INGREDIENTS**

1 stick margarine or butter  
1 cup sugar  
3 eggs  
1 tsp. vanilla  
2 ½ cups flour  
1 ½ tsp baking powder  
2 cups chocolate chips (raisins can be used)  
Cinnamon sugar mixture

### **SUPPLIES**

Baking sheet  
Parchment Paper  
Stand mixer (or hand mixer)

In a stand mixer , or with an electric hand mixer, beat together 1 stick of margarine (you may use butter if you wish ) and 1 Cup of sugar. Add in 3 eggs ( One at a time ) allowing to mix each time you add...Add a tsp of Vanilla.

Stop mixer and Sprinkle on top 2 ½ Cups of Flour , 1 ½ tsp baking powder – Mix just a few seconds and then stop mixer , add in 1 bag of chocolate chips (2 cups ) Blend again until just combined.

Wet your hands and scoop the dough onto the parchment paper, forming a really long log down the center ( Wet hands more if dough is sticking ) – Sprinkle heavily with a cinnamon and sugar mix and then Bake at 350 for approx 30-35 min. When out of the oven, sprinkle again with cinnamon and sugar. Allow to cool and cut down the center and then approx ½” wide slices – This will result in 40 cookies!