



## CHOCOLATE CHIP PASSOVER MANDEL BREAD

*Courtesy of Ilene Kandler*

### Ingredients

- $\frac{3}{4}$  cup potato starch
- 2  $\frac{3}{4}$  cup Passover cake meal
- $\frac{1}{2}$  tsp salt
- 6 oz chocolate chips (can use more if you aren't using walnuts)
- 1 cup chopped walnuts (optional)
- 2 cups sugar
- $\frac{1}{2}$  lb butter or margarine
- 6 eggs
- 3 tsp sugar and 1 tsp cinnamon, combined

### Directions

1. Cream sugar and butter.
2. Add eggs one at a time, beating after each addition.
3. Sift dry ingredients together.
4. Add to egg mixture.
5. Mix in nuts and chips.
6. Form into 3-4 loaves on parchment/Silpat lined pans. Sprinkle logs with the cinnamon-sugar mixture.
7. Bake at 350 degrees for 45 minutes.
8. Slice while warm into  $\frac{1}{2}$ " pieces.