Mandel Bread

When we were kids, my brother and I used to wonder what would happen if we snuck a bite of pizza or a piece of cake. Would my mom find out? Would the Passover police come and get us? Now, I'm the police. So, in the interest of all of you out there from a bi-religious family, destined to plead the case for Passover in the coming week, I offer this: an amazing recipe your kids are sure to gobble up, whether they're Jewish by choice, or not!

What You Need:

- 1 1/2 cups sugar
- 1/2 pound of butter
- 6 eggs
- 2 3/4 cups matzoh cake meal
- 1/2 teaspoon of salt
- 3/4 cup potato starch
- Walnuts or pecans
- Chocolate chips

What You Do:

1. In a large bowl, cream together the 1 1/2 cups of sugar and the 1/2 pound of butter.
2. Once the butter and sugar are comcbined, add six eggs, one at a time, making sure to beat well and combine the mixture after the addition of each egg. Beat until the mixture is fully combined and it light yellow in color.
3. In a separate bowl, sift together 2 3/4 cups matzo cake meal, 1/2 teaspoon salt and 3/4 cup potato starch.
4. Fold the dry ingredients mixture into egg mixture gently until combined. Be sure you do not over mix the dough.
5. Add your walnuts or pecans and chocolate chips.
6. Shape into two loaves and bake on a greased cookie sheet at 350 degrees for 45 minutes.
7. Sprinkle with cinnamon and powdered sugar. Slice into thin slabs (like biscotti). Enjoy!

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