

Falsche Mandlebroit

Recipe By *Esther Ottensoser*



Cooking and Prep:  45
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Serves:  15

Contains:    

Preference: Parve

Difficulty: Medium

Occasion: Purim

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

Cuisines: Ashkenazi

This recipe was given to me by a family friend Mrs. Judi Dick noted editor at Artscroll and author of the cookbook *A Taste of Nostalgia* (ArtScroll/Shaar Press). It's a hands-down favorite from her mother. The batter has no almonds, hence the word *falsche* (imitation). The nutty taste comes from the almond extract.

Yields 4 logs, each yielding approximately 30 slices.

Ingredients (13)

Dough

- 5 eggs
- 1 cup sugar
- 1 cup oil
- 1/2 cup orange juice (or 1 whole grated orange)

- 6 cups flour
 - 2 tablespoons Haddar Baking Powder
 - 1 tablespoon Gefen Cocoa
 - 3/4 teaspoon Gefen Almond Extract
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Glaze

- 4 tablespoons softened margarine (use soy-free, if needed)
 - 2 cups confectioners' sugar
 - 1 tablespoon Gefen Cocoa
 - drop of Gefen Almond Extract
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Glaze 2

- approximately 1 and 1/4 pounds (560 grams) semisweet chocolate
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Start Cooking

Prepare the Dough

1. Preheat oven to 350°F (180°C). Line two baking sheets with Gefen Easy Baking Parchment Paper.
2. Beat the eggs, sugar, and oil until creamy. Add orange juice, flour, and baking powder.
3. Remove one fourth of the batter to another bowl and add cocoa and almond extract to it. Mix until well combined. Set aside.
4. Spoon one fourth of the white mixture onto a well-floured kneading board. Pat into a 6- x 15-inch rectangle shape.
5. Spread one fourth of the chocolate mixture along one long edge of the dough and roll over onto itself so the chocolate is enclosed. Place seam-side down on a baking sheet, leaving room for expansion.
- 6.

Repeat with remaining mixtures. By hand, stretch each log (two per baking sheet) to the length of the sheet.

7. Bake for 25–35 minutes until light brown. Cool on rack.

Topping, Option 1

1. Using the back of a spoon, cream softened margarine and confectioners' sugar, adding water a drop at a time to form a thick but spreadable glaze. Using three quarters of this mixture, glaze the tops of the logs.
2. Mix cocoa and extract into the remaining glaze; spread chocolate glaze down the center of strips.
3. Cut into quarter- to half-inch slices on the diagonal. Store in a covered container. Package in small wax bags or paper bags.

Topping Option 2

1. Melt the chocolate in a double boiler or microwave and spread over the mandelbroit.
2. Cut into quarter- to half-inch slices on the diagonal. Store in a covered container. Package in small wax bags or paper bags.