

Goldie's Mandelbroit

Recipe By *Erin Grunstein*



Cooking and Prep:  1
h 10 m

Serves:  10

Contains:    

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Cuisines: Ashkenazi

My mom's good friend, Goldie, is old enough to be my grandmother. She's been making this mandelbroit for as long as I could remember and it's fabulous. I've changed the add-ins, but the base remains the same.

Ingredients (13)

Mandelboidt

- 3 eggs
- 1 cup oil (grape seed, avocado, vegetable or even melted coconut for a more buttery texture)
- 1 teaspoon vanilla
- 1 cup sugar
- 3 cups flour
- 2 and 1/2 teaspoons **Haddar Baking Powder**

pinch of salt

Add-in Option 1

2/3 cup candied pecans

2/3 cup dried cherries

2/3 cup slivered almonds

1 teaspoon cinnamon

Add-in Option 2

1 and 1/2 cups cereal with mixed-in toppings (I used Special K Nourish Coconut, Cranberry & Almond Cereal)

1/2 cup **Gefen Dried Cranberries**

Start Cooking

Prepare the Mandelbroit

Yields approximately 25 cookies

1. Preheat oven to 350 degrees Fahrenheit. Line a baking sheet with Gefen Easy Baking Parchment Paper.
2. In a large bowl, mix together wet ingredients. Add in dry ingredients. Once dough starts to form, mix in your desired add-in combo.
3. Form into logs on the prepared baking sheet. Use a knife to mark where you'll be slicing the biscotti after it bakes.
4. Bake for 30 minutes.
5. Remove from oven and let cool. Slice into biscotti and lay each piece on its side.
6. Reduce oven temperature to 300 degrees Fahrenheit and bake until biscotti hardens, about 30 minutes.

Variation:

You can also add in chocolate chips if you're a chocolate lover.