



MANDEL BREAD

INGREDIENTS

3 eggs
3/4 cup of sugar
1/2 cup oil
3 cups flour
1 tsp baking power 1 cup sliced
almonds

DIRECTIONS

First blend well:

3 eggs , 3/4 cup sugar, 1 tsp vanilla (not critical), 1/2 cup oil

Then add and blend well:

3 cups flour, 1 tsp baking powder, 1 cup sliced almonds

With resulting mixture:

Form 3 logs on an ungreased cookie sheet. Bake at 375 degrees for 20 minutes or until slightly brown. Take out and let sit for about 5 minutes. Slice and spread out a bit on the pan and bake at 200 degrees for 1 hour. Leave them in the oven for at least a day so they'll be really crisp. They freeze well.