Mandelbrot Recipe

Mandelbrot is Yiddish for almond bread and is actually a twice-baked cookie loved by Askenazi (Eastern European) Jews. Mandelbrot originated either from Italian biscotti or the Sephardic biscochadas dulces. Mandelbrot keeps and freezes well. The essential ingredient -- almonds -- has a symbolic significance since it is mentioned 73 times in the Bible.

Prep Time: 15 minutes  
Cook Time: 1 hour

INGREDIENTS:

3 eggs  
3/4 cup vegetable oil  
1 cup sugar  
1 teaspoon vanilla extract  
1/2 teaspoon almond extract  
3 cups all-purpose flour  
1/2 teaspoon salt  
1.5 teaspoon baking powder  
1 cup semisweet chocolate chips  
1 cup coarsely chopped almonds  
Optional: dried fruit

Preparation:

1. Heat oven to 350 degrees. Line a large baking sheet with parchment paper.

2. In a large bowl, combine flour, baking powder and salt, and set aside. In another large bowl, beat the eggs until well blended. Slowly beat in the sugar.

3. Add oil and extract(s) to the eggs and beat briefly to blend.

4. Mix in flour mixture and almonds just until mixture holds together. It will be soft, but shouldn't be too sticky. If necessary, add a few more tablespoons of flour. Mix in chocolate chips and dried fruit (if you like).

5. Divide dough in half. Dampen hands lightly and form each half into a 3-inch-by-12-inch log on the prepared baking sheet, spacing 4 inches apart. Bake about 20-35 minutes or until golden brown and firm to the touch. Remove from oven and let cool at least 10 minutes.

6. Carefully place logs on a cutting board and cut diagonally with serrated knife into 1/2- to 3/4-inch slices.

7. Place pieces cut-side down on ungreased baking sheets. Bake 5 minutes. Turn pieces over and bake 5 minutes longer or until completely dry.