

MANDELBRODT/BISCOTTI

Note: Almond flour can be purchased at a specialty food store or made in the following simple way. Take blanched (peeled) almonds and grind in food processor until very fine. Be careful not to over-process, which will result in almond butter.

- 3 eggs
- 1 cup sugar
- $\frac{3}{4}$ cup oil
- 1 teaspoon vanilla extract
- 2 teaspoons baking powder
- $3\frac{1}{2}$ cups almond flour
- $\frac{1}{2}$ cup potato starch
- 8 ounces mini chocolate chips and/or chopped nuts

TOPPING

- 2 Tablespoons sugar
- $\frac{1}{2}$ teaspoon cinnamon

1. Preheat oven to 350°F. Line 2 cookie sheets with parchment paper.
2. Using an electric mixer on high speed, beat together eggs and sugar until batter increases in volume, about 7 minutes.
3. Add oil, vanilla, baking powder, and almond flour. Beat until well mixed.
4. Add potato starch a little at a time to form a sticky but workable dough. Add chocolate chips and/or chopped nuts.
5. Using damp hands, form dough into 3 short logs and place horizontally on prepared cookie sheets. Combine sugar and cinnamon in small bowl and sprinkle over logs for topping.
6. Bake 25-30 minutes. Cool and slice into $\frac{3}{4}$ -inch slices. Place slices on their sides on cookie sheets. Bake an additional 10 minutes.



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