

LILLIAN & DAN HAMBURG

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MANDEL BREAD

HEAT OVEN TO 350 DEGREES

4 EGGS

1 CUP OF SUGAR

4 CUPS FLOUR *All purpose*

1 CUP VEGETABLE OIL

2 TEASPOONS BAKING POWDER

1 CUP CHOPPED NUTS *walnuts*

1 TEASPOON VANILLA EXTRACT *(pure)*

MIX EGGS AND SUGAR WELL. ADD OIL. MIX WELL. ADD 2 CUPS OF FLOUR. ADD BAKING POWDER. MIX. ADD NUTS AND VANILLA. ADD REST OF FLOUR ONE CUP AT A TIME. MIX WELL. PUT BATTER ON A HEAVILY FLOURED BOARD

. BATTER WILL BE STICKY.

PORTION BATTER INTO VERY NARROW LOAF. *3" W 7" Long* IF NECESSARY TO FORM ADD FLOUR. OIL COOKIE SHEETS *MARZOLA W/napkins*

BAKE APPROXIMATELY 10 MINUTES UNTIL GOLDEN BROWN.

REMOVE FROM OVEN AND SLICE LOAVES INTO THIN SLICES WHILE HOT.

1/2 inch

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