

Breads

Mandel Bread
(Annette Robbins)



3 eggs

1 Cup sugar

$\frac{3}{4}$ Cup wesson oil

$\frac{3}{4}$ Cup nuts

2 tsp. baking powder

1 tsp. salt

3 Cups flour

beat eggs & sugar together - cold

Wesson oil & nuts - add as
much flour as it takes to
make it thick enough to
make a roll - makes 3 rolls
& bake until golden brown
you can toast it for 10 min in
oven 350° in greased pan
after it is cut



Hope you enjoy my recipe!