

Passover

*Gluten-free
Dairy-free*

Mandel Brød

Ingredients

- ~ 2 cups sugar
- ~ 1 cup salted butter or Earth Balance Margarine
- ~ 1 1/2 teaspoon sea salt
- Cream these first 3 ingredients together

- ~ 6 eggs, add one at a time to above mixture

- ~ 2 3/4 cups Arnel's Originals All Purpose Flour
- ~ 1 cup potato starch
- ~ 1 1/2 teaspoons xanthan gum
- Mix well and add the following:
- ~ 1 cup GF chocolate chips
- ~ 1 cup walnuts

Directions

- Refrigerate over night
- Form two rectangular mounds and place each mound on a greased cookie sheet
- Sprinkle with cinnamon and sugar

- Bake for 40 minutes in a 350° oven

- Remove from oven and carefully slice into pieces, 1 inch thick.
- Separate the pieces so that air circulates around each piece
- Place mandel brød back in the oven for another 20 minutes, or until each piece is firm and crispy
- Cool and store in an air tight container