Sylvia’s Mandel Bread (Poland)

1/2 c. plus 2 to 3 Tbsp. sugar
1/4 c. butter or margarine, plus additional for greasing baking sheet
2 eggs
1 2/3 c. flour, plus additional for shaping dough
2 tsp. baking powder
1 1/2 tsp. vanilla
1/4 to 1/2 c. chopped almonds
1/2 c. raisins
2 to 3 tsp. cinnamon

Preheat oven to 325º. Cream together sugar and butter or margarine in a large bowl. Add eggs and mix well. Add flour, baking powder, and vanilla, and mix until well blended. Stir in almonds and raisins.

Divide dough into 4 equal parts. Flour hands and shape each part into a roll, about the shape of a hot-dog bun. Place rolls on greased baking sheet. Mix together cinnamon and 2 to 3 tablespoons sugar and sprinkle over top of rolls. Bake at 325º for 30 minutes, until rolls look slightly browned on the outside.

Cool slightly, then slice rolls into ½ inch thick pieces and lay pieces flat on the baking sheet. Bake again until browned, about 10 minutes at 325º. Makes 8–10 servings.

Great with coffee or tea!