

Mundel Bread

1 cup vegetable oil
1 1/2 cup sugar
4 each eggs
3 teaspoons vanilla extract
rind of one lemon or orange, grated
1 1/2 teaspoons baking powder
3/4 cup whole almonds
5 cups all purpose flour

1. Combine oil and sugar in bowl of electric mixer and beat 2 minutes
2. Add eggs one at a time beating after each addition
3. Add vanilla
4. Beat in rind and baking powder
5. Add nuts
6. Slowly add flour cup by cup
7. Gather dough with floured hands and place in bowl covered with Saran wrap.
8. Chill dough overnight
9. Preheat oven to 350
10. Line 2 cookie sheets with parchment paper or silpats
11. On lightly floured surface, divide dough into 4 equal parts
12. Using palms, roll one part of dough to a log approximately 14 inches in length and carefully lift onto parchment paper lined cookie sheet or silpat.
12. Place 2 logs on each cookie sheet and bake one cookie sheet at a time on middle rack of oven
12. Bake 30 - 35 minutes until each log is golden brown
13. Remove from oven and cool slightly, leaving oven heated to 350 degrees
14. Carefully remove one log at a time from cookie sheet onto a cutting board
15. Using long sharp knife, slice each log diagonally into 14 - 16 pieces or to desired thickness
16. Place cookies almost touching each other back onto the cookie sheet and bake again uncovered for 15 minutes until the cookies are golden brown and not raw looking
17. Remove from cookie sheet and cool