

Ilise's Aunt Dorothy's Mondel Bread

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Recipe source: Dorothy Cantor via Ilise Goldberg

This mondrel bread recipe is from my great aunt Dorothy. She always made it with almonds, but since many in our family were not big fans of nuts in baked goods (I know this is sacrilege for many people) or had nut allergies I make my versions without nuts - one just plain cinnamon sugar and the other with chocolate chips. However this recipe is very flexible and you can add just about anything.

This recipe may seem less than exact, but that's the way I got it. At least this was a recipe that used standard cup sizes as opposed to saying "use one yahrzeit candle full of oil or sugar, etc." Because back in the day that was common to see in these family recipes. Who even knows how much a yahrzeit candle held back then because now there is no standard size!

Aunt Dorothy's Mondel Bread

INGREDIENTS:

- 1 cup oil (a little less) **Cook's note:** we use canola oil
- 1 cup sugar (a little more if needed)
- 3 cups flour (a little more if needed)
- 3 eggs
- 1 tsp baking powder
- 1/2 tsp baking soda
- Pinch of salt
- 1 tsp vanilla
- 1 tsp lemon juice



Cinnamon Sugar Mixture – Use a ratio of 3 tablespoons of sugar to 1 teaspoon of cinnamon

DIRECTIONS:

- Preheat oven to 350 degrees F.
- Cream together eggs & sugar. Then add oil, vanilla and lemon juice and mix well.
- Add the flour last. I add the flour in 3 parts, mixing after each addition with mixer on low.

- Put the batter in the refrigerator to chill for about 10 - 20 minutes (it makes it easier to work with).
- Cut batter into three parts and make logs a couple of inches shorter than the length of a cookie sheet. (I use a well-floured strip of plastic wrap to help me shape the batter into a log.)
- Put two "logs" on each cookie sheet. Bake for 20-30 minutes.
- Cut into pieces, lay on side and sprinkle cinnamon sugar mixture on cookies. Bake for another 6-8 minutes.
- Flip the cookies over and sprinkle more cinnamon sugar on them. Bake for another 6-8 minutes.
- Cool completely on a wire rack. Store in airtight container. Keeps well for 2-3 weeks. If they last that long.

Mix-in options:

Once batter has been made, you can mix in 1 cup of chocolate chips or 1/3 cup of sliced almonds. You can also swap out vanilla extract for almond extract.

