

## **PASSOVER MANDELBROT**

Cream together:

2 cups sugar

½ pound (yes) margarine

Add, one at a time:

6 eggs

Fold in a combo of:

2 ¾ cup cake meal

½ tsp salt

¾ cup potato starch

Add:

1 cup walnuts, chopped up fairly finely

Form, on lightly greased cookie sheets, 4-5 logs, depending on how long you want the “cookies” to turn out. I made 5 this last batch. (Dena has a recipe of similar volume and hers calls for forming 6 logs) It helps to dampen your hands to pat the dough into logs.

Bake 45’ish minutes (for 4 logs, a few minutes less for 5) @ 350.

Remove from oven, slice on a slight diagonal, turn each piece on its side and return to oven for 10 minutes or so to toast. Repeat by turning them to the other side and toast longer.

Make a lot. Some people throw in some chocolate chips. Other dust the unbaked logs with cinnamon/sugar. I suppose you could also change the nuts to something else...like pistachios—maybe with a grate or two of nutmeg and/or lemon zest.

## **GRANDMA BEA’S LOWER FAT ALTERNATIVE**

I’ve made this too tho’ I don’t remember it much, but I think these were ok too.

Beat till thick:

3 eggs

1 cup sugar

1 cup oil

Add the combo:

1 ¾ c cake meal

3 Tbsp potato starch

Add:

1 tsp vanilla

1 cup chopped nuts

Put in fridge for ½ hour before forming into 2 logs on lightly greased sheets.

Bake as above for 20 minutes @ 350, cut, turn, toast, turn toast.