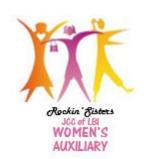


WAX Event 4/3/22



Please join the WAX of the JCC of LBI as Joanne Babbitt teaches us how to bake her unforgetable Mandelbrot/Kamish Bread.

Joanne baked these for us prior to Covid and people raved about them. So with the holiday approaching, please gather the ingredients below and join us on Sunday, April 3rd at 1:00 PM as Joanne teaches us how to bake her unforgettable Kamish Bread

Passover Kamish Bread

3 eggs 1 tsp salt

½ cup sugar 2 Tbl sp potato starch

½ cup oil 1 cup chocolate chips

1 cup cake meal cinnamon-sugar mixture

Beat eggs in large bowl with fork. Add sugar, beat well. Add oil, beat well. Add cake meal, salt, and potato starch. Mix well. Add chocolate chips, mix well.

Refrigerate for 1 hour or longer. Form loaves on greased cookie sheets. Sprinkle with cinnamon-sugar mixture. Bake 350 degrees F for about 30 minutes.

Slice, let cool, and enjoy!

Click here to enter our baking Kamish Bread Zoom link!

What is Mandelbrot/Kamish Bread*

Mandelbrot (Yiddish: מאַנדלברויט), with a number of variant spellings, and called mandel bread or kamish in English-speaking countries and kamishbrot in Ukraine, is a type of cookie found in Ashkenazi Jewish cuisine and popular amongst Eastern European Jews. The Yiddish word mandlbroyt literally means almond bread, a reference to its common ingredient of almonds. It is typically formed by baking a loaf which is then cut into small slabs and twice-baked in order to form a crunchy exterior. The cookies were popular in Eastern Europe among rabbis, merchants and other itinerant Jews as a staple dessert that kept well.

Its precise origin is unknown, as is its historic relationship with biscotti, a similar Italian cookie. It is made with oil and not butter and so is pareve and can be served as part of the Shabbat dinner.

The basic ingredients are flour, sugar, eggs and oil. Additional ingredients vary between bakers, but common additions include almonds, walnuts, cinnamon, chocolate chips or diced candied fruit. Mandelbrot is called kamishbrot in Ukraine, and the two terms are often used interchangeably in the United States

^{*}According to Wikopedia