



A gift of tradition

The story behind these holiday cookies is just as sweet as the goodies themselves.

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Locke and her Bada (Daye Glassman)

“Each year my 94-year-old grandmother and I bake mandelbrodt, a Jewish cookie similar to biscotti. A couple of hours and lots of laughs later, we send the treats to relatives around the country. It’s an activity I look forward to sharing with generations to come.”

LOCKE HUGHES, *Woman’s Day* Editorial Assistant, New York City



Chocolate-chip mandel bread

ACTIVE 25 MIN ♦ TOTAL 1 HR 40 MIN
MAKES 40 COOKIES

- 3¼ cups all-purpose flour
- 1 tsp baking powder
- ½ tsp kosher salt
- 1½ tsp ground cinnamon
- 3 large eggs
- 1 cup canola oil
- 1 tsp pure vanilla extract
- 1¼ cups sugar
- 1 cup semisweet chocolate chips
- 1 cup walnuts, roughly chopped

1 Heat oven to 375°F. Line baking sheets with parchment paper. In a medium bowl, whisk together the flour, baking powder, salt and ½ tsp cinnamon.

2 Using an electric mixer, beat the eggs in a large bowl. Add the oil, vanilla and ¾ cup sugar; mix to combine. Add the flour mixture; mix until fully incorporated. Fold in the chocolate chips and walnuts.

3 In a shallow dish, combine the remaining ½ cup sugar and tsp cinnamon. Divide the dough into 6 equal portions and shape each into a 2-in.-wide loaf. Roll in the cinnamon-sugar mixture and transfer to prepared baking sheets.

4 Bake until the loaves are golden

brown and set, 15 to 20 minutes. Let cool on baking sheets for 10 minutes, then transfer to a wire rack and let cool for 20 minutes more. Reduce oven temperature to 350°F.

5 Slice the loaves on a slight diagonal into ¾-in.-thick pieces. Place cut-side up on the baking sheets and bake until light golden brown, 12 to 15 minutes.