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

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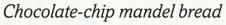
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Locke and her Bada (Daye Glassman)

🍑 Each year my 94-vear-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



ACTIVE 25 MIN ◆ TOTAL 1 HR 40 MIN **MAKES** 40 COOKIES

- 31/4 cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp kosher salt
- 1½ tsp ground cinnamon
- 3 large eggs
- 1 cup canola oil
- 1 tsp pure vanilla extract
- 11/4 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.
- Using an electric mixer, beat the eggs in a large bowl. Add the oil, vanilla and 3/4 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 3/4-in.-thick pieces.

Place cut-side up on the baking sheets and bake until light golden

brown, 12 to 15 minutes.

