

MANDELBROT

Heidi Zittler Winters

4 cups flour

1 ½ cups sugar

1 cup (2 sticks margarine, unsalted,
melted and cooled)

4 eggs

2 teaspoons vanilla extract

1 teaspoon almond extract

1 teaspoon lemon juice

2 teaspoons baking powder

1 cup chopped walnuts

½ cup candied cherries or
dried apricots

Combine eggs, sugar, margarine, vanilla, almond extract and lemon juice. Mix in flour and baking powder, then nuts and fruit.

Preheat oven to 325 degrees. Divide dough into 6 sections
And roll each into a long loaf. Place on a cookie sheet and
Bake for 25 minutes until light brown.

Remove from oven, slice diagonally, into uniform pieces and
Bake an additional 15 to 20 minutes, turning once, until golden brown.