

Chocolate Chip Mandelbrot

A crunchy sweet vanilla-flavored bread/cookie with chocolate chips!

Yield:

2-3 dozen slices

Ingredients:

1 1/2 cups sugar

1 cup oil

4 eggs

3 tablespoons orange juice

1 tablespoon vanilla extract

4 to 4 1/2 cups flour

1/2 teaspoon salt

2 1/2 teaspoons baking powder

1/4 teaspoon cinnamon

1 cup chopped walnuts, optional

1 1/2 cups (9 ounces) semi-sweet chocolate chips

Optional: Melted chocolate chips, for dipping the bottoms

Instructions:

1. In a large bowl, combine sugar and oil. Stir in eggs. Add orange juice and vanilla.

2. Add flour, salt, baking powder, and cinnamon, stirring into a very thick batter. (If batter is too thin, add the extra 1/2 cup flour.)

Fold in chocolate chips and walnuts (if using).

3. Line a large jelly roll pan (or two smaller jelly roll pans) with parchment or waxed paper. Spread the batter onto the prepared pan(s), either into one large strip/log or (if using two pans) two smaller strips/logs. The batter shouldn't go to the edge of the pan, but it will be somewhat runny and

should look like a thick cake batter that didn't fill the pan.
The middle of the "log" will rise during baking.



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This recipe is from Tammy's Recipes.