

**Gina's Mandelbrot**  
Makes about 40 Cookies



Ingredients

3 eggs  
1 cup plus 1 tablespoon sugar  
3/4 cup oil  
1 orange  
1 lemon  
1-1/2 teaspoon vanilla extract  
4 cups flour  
1 teaspoon baking soda  
2 teaspoons baking powder  
1/4 teaspoon salt  
1 teaspoon cinnamon, divided  
1 cup blanched slivered almonds

1. Preheat oven to 350 degrees.
2. Zest the lemon and orange, and squeeze juice from the orange. Set aside.
3. In a medium bowl, mix the flour, baking soda, baking powder, 1/2 teaspoon cinnamon and salt.
4. In a very small bowl, combine the 1 tablespoon sugar with 1/2 teaspoon cinnamon
5. Whisk together the eggs with 1 cup of sugar in a large bowl. Add oil, orange juice and vanilla and beat well to combine.
6. Add the flour mixture to the egg mixture and stir to combine. The dough will be very stiff. Stir in the lemon zest, orange zest and the almonds.
7. Line a sheet pan or cookie sheet with parchment paper, or spray the pan with nonstick cooking spray.
8. Oil hands so they won't stick to the dough and form dough into 2 thin logs down the length of the pan. The dough will spread a lot in cooking. Sprinkle dough with the cinnamon-sugar mixture and lightly press into dough.
9. Bake at 350 degrees for 30-35 minutes or until lightly browned.
10. Allow to cool for about five minutes. Cut each row crosswise into slices about 1/2 to 3/4 inches wide. If the cookies crumble when you try to slice them, put back in the oven for a few minutes to make it easier to cut.
11. Lay the slices on their sides on two cookie sheets and bake for 8 to 10 minutes at 350 degrees. Watch closely to make sure they do not burn.
12. Turn the oven down to 275 degrees. Turn the slices over and bake for another fifteen minutes, or until lightly browned on both sides. Check often to make sure they don't burn.
13. Cool completely on wire racks. These store quite well in a sealed container.



## Gina's Mandelbrot

### Nutrition Facts

**Serving size: 1**

Amount per serving

Calories	121
% Daily Value*	
<b>Total Fat</b> 5.7g	7%
Saturated Fat 0.7g	4%
<b>Cholesterol</b> 12mg	4%
<b>Sodium</b> 53mg	2%
<b>Total Carbohydrate</b> 15.5g	6%
Dietary Fiber 0.7g	2%
Total Sugars 5.4g	
<b>Protein</b> 2.2g	
Vitamin D 1mcg	6%
Calcium 21mg	2%
Iron 1mg	4%
Potassium 67mg	1%

*\*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. [2,000 calorie a day](#) is used for general nutrition advice.*

Recipe analyzed by [www.verywellfit.com](http://www.verywellfit.com)