

Bischofsbrot – Bishop's Bread

60—75 Min

Ingredients 8 Portions

= Kotányi Produkte

For ca. 1.5 kg of Cookies

145 g	Butter
70 g	Icing Sugar
70 g	Egg Yolk (ca. 3 Pc.)
145 g	Egg Whites (ca. 5 Pc.)
80 g	Sugar, granulated
60 g	Lemon Cubes, dried
60 g	Aranzini
80 g	Raisins
60 g	Hazelnuts, ground
220 g	Flour, wheat
2 g	Bourbon Vanilla Sugar
1 Pinch	Sea Salt, Coarse
2 Tbsp.	Raspberry Jam
500 g	Modelling Marzipan, green

Preparation

1 Mix the butter with icing sugar and Kotányi Bourbon Vanilla Sugar until frothy.

2 Gradually add the egg yolks to the butter mixture.

HINT: Make sure that the butter and egg yolks are at room temperature.

3 Then beat the egg whites with the granulated sugar until stiff.

4 Mix the lemon cubes, aranzini, raisins, grated hazelnuts and wheat flour into the yolk butter mixture.

5 Finally, carefully fold in the egg whites.

6 Pour the mixture into a greased rectangular baking pan (20 x 30 cm) and spread it evenly.

7 Bake in the preheated oven at 180 ° C on the fan setting for about 60 minutes.

8 Then cut the "Bischofsbrot" or bishop's bread into slices (5 x 5 cm).

9 Roll out the marzipan (3 mm thick) and spread a thin layer of raspberry jam on top.

10 In the last step, place the bishop's bread on top of the marzipan, wrap it up and then cut into about 1 cm thin slices.