



Bischofsbrot – Bishop's Bread

🕒 60–75 Min   

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.

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

