

# Golden Bishops Bread

*Adapted significantly from King Arthur Flour, 2011*



## Servings: 36

### FRUIT and NUTS:

- 2 1/2 cups chocolate chips
- 2 1/2 cups maraschino cherries — halved, drained
- 2 1/2 cups walnuts — chopped

### CAKE BATTER:

- 1 cup unsalted butter — softened
- 1 3/4 cups sugar
- 4 tablespoons light corn syrup
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1/2 teaspoon freshly ground nutmeg
- 1/8 teaspoon Fiori di Sicilia — optional (or substitute vanilla)
- 4 large eggs
- 3 3/4 cups all-purpose flour
- 6 tablespoons brandy
- 1 cup milk

NOTES: You can use your own combination of fruit and nuts – like pecans or macadamia nuts. Use carob chips if you want. If you're not a fan of maraschino cherries, use dried cherries (soak them in the brandy). Add dates, crystallized ginger, white chocolate chips or dried apricots if you like it. For the 2-bread-pan recipe, use about 7 or so cups of these add-ins – that's the proportion. Make it whatever way YOU like. You can also adjust the proportion of these add-ins: like more chocolate? Less nuts? Make it your own.

1. Preheat oven to 300°. Butter two bread pans and line the bottoms with parchment paper.
2. In a medium-sized bowl add the drained maraschino cherries, chocolate chips and walnuts.
3. In a large bowl cream together the unsalted butter, sugar, corn syrup, baking powder, salt, nutmeg and flavoring. Add eggs and mix at medium to high speed until the mixture is light and cream colored.
4. Measure out the flour in a separate bowl. Scoop about 1/2 cup of the flour into the bowl containing the fruit and mix gently but thoroughly.
5. With the mixer on low speed alternately add the remaining flour and milk. At the last slowly add in the brandy. Using a spoon (not the mixer) add in the fruit and nuts, and mix gently but thoroughly. Try not to mash any of the maraschino cherries as that will turn the batter a pinkish color.
6. Pour the batter into the two bread pans, and gently level the batter.
7. Bake for about 80-95 minutes (depending on your oven) until the top is golden brown and a toothpick comes out clean (it may pick up some chocolate – it's the batter you want to be cooked through). Alternatively, use an instant-read thermometer and bake the cake until it reaches 200°, testing every 5 minutes starting at 80 minutes.

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Per Serving (excluding unknown items): 184 Calories; 6g Fat (26.5% calories from fat); 3g Protein; 32g Carbohydrate; 1g Dietary Fiber; 24mg Cholesterol; 102mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 1 Fat; 1 1/2 Other Carbohydrates.

8. Remove bread and allow to sit on a rack for 30 minutes. Gently slide a thin spatula along all 4 sides of each loaf and gently turn the pan over into your wide spread hand. Jiggle slightly to remove the bread and very gently set on the rack and let it cool completely, about 2 hours. Wrap in plastic wrap, then in heavy-duty foil. Will keep a few days at room temp, or ideally, freeze loaves until you need them. You can also seal them well and store in refrigerator for up to a month. If you want to keep these extra moist, brush the loaves with additional brandy once a week until you've finished eating them.