

Bishop's Bread

Author: Mary Wilfert, a San Diego friend from the 1960's

Carolyn T's
Cookbook

Servings: 20



- 1 1/2 cups flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 1/2 cups chocolate chips
- 1 cup sugar
- 2 cups walnuts, chopped
- 1 cup maraschino cherries, drained, halved
- 3 whole eggs

Categories: Breads, Desserts, Holiday

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

Per Serving (excluding unknown items): 255 Calories; 13g Fat (42.8% calories from fat); 6g Protein; 33g Carbohydrate; 2g Dietary Fiber; 32mg Cholesterol; 82mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 2 1/2 Fat; 1 1/2 Other Carbohydrates.

Notes: This has been a "regular" at Christmas in our family. Originally It intrigued me because it was NOT a fruitcake, since I don't like traditional fruitcake with citron, etc. So when my friend Mary mentioned it, I was immediately interested in having the recipe. These breads will keep for several weeks, and is just wonderful with a mid-afternoon cup of coffee or tea. You could also make these in smaller pans and give as gifts to friends and neighbors. The proportion of nuts, chips and cherries can vary to your taste. If you don't like maraschino cherries, substitute dried cranberries, for instance.

Description: This is NOT a traditional fruitcake although it looks like one.

Preparation Time: 30 minutes

Start to Finish Time: 1 hour 30 minutes

1. Preheat oven to 325°. Grease a bread pan and line the bottom with waxed paper (yes, it's important). Sift dry ingredients into a large bowl. Add chocolate chips, walnuts and cherries and stir to coat the cherries.
2. With mixer, combine eggs and sugar, add to flour mixture and stir gently, but well, until combined. You don't want to see any pockets of dry flour. Pour into prepared pan and bake for 90 minutes. If baking in smaller pans, test at about 60 minutes. The regular bread pan takes 90 minutes. Test to make sure it's done. Continue baking as needed and test at 5-minute intervals. Remove pan to a rack and allow to cool in the pan. When cool, remove and wrap well, or place in plastic bags and refrigerate.