

# German Christmas Stollen

from *Cathy's Kitchen*



## Ingredients:

3½ cups all-purpose flour	2½ teaspoons dry yeast
4 tablespoons warm water	4 tablespoons sugar
⅔ cup milk	1 teaspoon ground cinnamon
1 vanilla bean (seeds)	1½ sticks soft butter
1½ tablespoons melted butter	2.5 ounces cubed marzipan
1½ tablespoons rum*	1 lemon (zest)
⅔ cup sliced almonds	½ cup diced candied orange
½ cup diced candied lemon	⅓ cup raisins
3⅓ tablespoons confectioners' sugar	
-salt	
-flour for work surface	

## Steps:

1. In a small bowl, dissolve 2½ teaspoons dry yeast and 2 teaspoons sugar in 4 tablespoons lukewarm water. Let sit until foamy about 5 – 10 minutes.
2. In a standing mixer or with a hand mixer, beat together yeast sponge and 1⅓ cups of the flour.
3. Slowly add in milk and continue to beat until smooth. Cover with plastic wrap and leave to rise in a warm place about 1 hour.
4. Combine remaining 1¾ cups of flour, 2 tablespoons sugar, 1 teaspoon cinnamon, vanilla bean seeds, 1½ sticks butter, marzipan, rum, lemon zest, a pinch of salt and yeast dough. Knead until smooth.
5. Preheat oven to 355°F. Set aside roughly one-quarter of the dough. Combine remaining dough with almonds, candied orange, candied lemon, and raisins. Continue to knead until thoroughly incorporated.
6. Roll fruit dough into a log. On a lightly floured surface roll out remaining dough to a large oval.
7. Place fruit dough on the lower third of the oval and roll up. Tuck in overlapping sides. Transfer to a lined baking tray seam side down. Bake in a preheated oven at 355°F for approx. 40 min. until golden. Leave to cool for approx. 10 minutes. Brush entire surface

with softened butter at least twice, resting between layer to allow butter to be absorbed by stollen. Sprinkle a heavy coat of confections's sugar all over stollen.

✿ Instead of rum, I used 1.5 tablespoons of pineapple juice and 1/2 teaspoon almond extract to create a light rum-like substitute. Another option to consider is using molasses thinned with pineapple juice and almond extract for a dark rum-like substitute.

NOTE: The original recipe suggested Niederegggar White Marzipan loaf and Paradise brand diced orange and lemon peel.