

Stollen baking cover



Item no. 661479



STÄDTER®

## Christmas stollen

WORKING TIME: APPROX. 60 MIN. | BAKING TIME: APPROX. 45-50 MIN.

**Ingredients:** 350 g raisins, 150 g candied orange peel, 100 g candied lemon peel, 200 g chopped almonds, 2 tbsp. bitter almond aroma, 2 pck. vanilla sugar, 2 tsp. Stollen spices, 100 ml rum, 500 g flour, 125 ml milk, one cube of yeast (42 g), 100 g sugar, ½ tsp. salt, 150 g butter, 125 g goose drippings | **Additionally:** 250 g butter, 250 g powdered sugar

### Preparation:

Soak raisins, candied orange peel, candied lemon peel and chopped almonds with bitter almond aroma, vanilla sugar and Stollen spices in rum overnight.

Sieve flour into a bowl, warm up milk to ab. 40 °C, dissolve yeast with a pinch of sugar in it and allow it to activate for ab. 15 min. Knead the dissolved yeast together with sugar, salt, butter, flour and goose drippings. At the end, carefully knead the softened fruit into the dough.

Cover the dough and allow it to rise in a warm place for ab. 1 hour. Grease the Stollen baking cover and put the dough into it.

Place the hood on a baking tray with opening to the bottom and bake in a pre-heated oven at 200 °C top/bottom heat (180 °C convection oven) for 45-50 min.

After baking, brush the Stollen with the melted butter and sprinkle with granulated sugar. Sieve powdered sugar over the top of the Stollen when it has cooled. For an even better flavour, wrap the Stollen and store for about 3-4 weeks.

