

Christmas stollen

Mix the raisins, candied lemon peel, candied orange peel, and ground and chopped almonds in a bowl with the rum. Set it aside for later. The fruit can also be soaked in rum the day before.

Crumble the yeast into the lukewarm milk, add 1 tbsp. of sugar and stir until the yeast has dissolved.

Mix the flour, remaining sugar, salt and spices in a large bowl. Form a hollow in the center. Pour the yeast milk into it and turn it into a pre-dough with a little flour from the edges. Cover it and let it rise for about 15 minutes until small bubbles form on the surface.

Add the soft butter in small pieces to the dough and knead everything for at least 10 minutes (preferably with the dough hooks of the mixer) until it gets a smooth, supple dough. Cover it with a damp tea towel and let it rise in a warm place for 30 minutes. Then knead in the rum fruits and let it rise again for 1 hour. The volume should approximately double during this time.

Then divide the dough into 2 or 4 equal parts. Roll them out on the work surface into rectangles. Roll up from the long side or fold over each other to form the typical stollen shape. Place it on a baking tray lined with baking paper. Cover it with a tea towel and let it rise again for at least 2 hours until the stollen have visibly increased in size.

Preheat the oven to 180°C top/bottom heat. Bake the stollen for 35-50 minutes, depending on the size until it is golden-brown. If necessary, cover them with foil or a sheet of baking paper so that they do not get too dark.

In the meantime, melt the remaining butter. Remove the finished stollen from the oven and brush them immediately with it. Let them cool briefly, then brush again with butter.

Let them cool completely and then dust generously with icing sugar. Packed airtight, leave them to stand for 2-3 weeks.

To prevent the stollen from growing too much during baking, it helps to attach an oval ring of aluminum foil around the finished stollen. For the perfect shape, you can of course also use a stollen baking pan. The Stollen tastes best when well rested after about 2 weeks. Well packaged, however, it keeps good much longer. An apple slice in the same tin ensures that the cut stollen also remains soft.



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For two large
or four small stollen

For the dough

75 g raisins
50 g candied lemon peel
50 g candied orange peel
50 g ground almonds
50 g chopped almonds
50 ml rum
125 ml lukewarm milk
1 yeast cube
150 g sugar
500 g flour
½ tsp salt
1 tsp vanilla paste
½ tsp cardamom
1 pinch of nutmeg
200 g soft butter

In addition

100 g butter
Icing sugar

