

Bread/Stollen

5. Turn out dough on floured surface and separate into 2 loaves. Roll out into 1" thick oval, place marzipan in a roll down the middle, and fold over to make log-shaped loaves.
6. Place on baking sheet, cover with plastic wrap and let rise 1 hour.
7. Bake 360F for 45 minutes or until golden. Cool for a few minutes, poke holes in top of each loaf with thick toothpick, and cover with (F). Dust with (G).
8. After fully cool, wrap in plastic and foil, and refrigerate for 2 weeks.

Servings: 20

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5. Punch dough down, add (A), and mix with dough hook until just combined.
4. Process (D) into finely ground flour. Add (E) and mix to combine. Refrigerate 1 hour to make marzipan.
3. Combine (C) in mixer with dough hook, add (B), and knead in mixer for 8 minutes. Cover in bowl and let rise 2 hours.
2. Combine (B) in small bowl and set in warm place until yeast bubbles.
1. Combine (A) in small bowl and mix to combine.
- 1/2t cinnamon
- G: 3/4C confectioners sugar
- F: 1/2C butter, melted
- 1 egg white
- 1t water
- E: 2t almond extract
- D: 4oz almonds, or almond flour

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- A: 9oz raisins
3oz candied citrus peel
2oz dried cherries
3oz almonds, slivered
1/3C brandy or rum
- B: 3t bread yeast
2T sugar
1C milk, 70F
- C: 4C flour
1/2C sugar
1 egg
2 egg yolks
3/4C butter
2t vanilla
1T lemon zest
1t salt
3/4t cardamom
3/4t mace

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