



Christmas Stollen

 Vegetarian

READY IN



180 min.

SERVINGS



8

CALORIES



467 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon active yeast dry
- ☐ 2.5 cups bread flour
- ☐ 0.3 cup butter softened
- ☐ 0.3 cup candied cherries red quartered
- ☐ 0.7 cup candied citron diced
- ☐ 1 tablespoon confectioners' sugar
- ☐ 0.3 cup currants
- ☐ 1 large eggs

- ☐ 0.3 teaspoon ground cinnamon
- ☐ 6 ounces marzipan
- ☐ 0.7 cup warm milk 110 degrees F/45 degrees C
- ☐ 0.3 cup sultana raisins
- ☐ 0.5 tablespoon salt
- ☐ 0.3 cup sugar white

Equipment

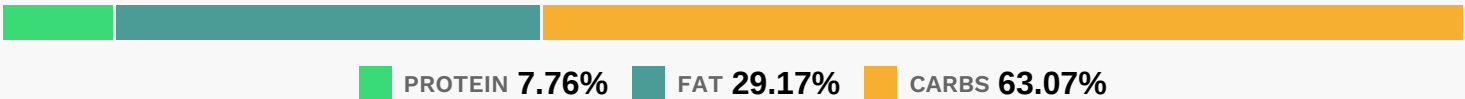
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack

Directions

- ☐ In a small bowl, dissolve yeast in warm milk.
- ☐ Let stand until creamy, about 10 minutes.
- ☐ In a large bowl, combine the yeast mixture with the egg, white sugar, salt, butter, and 2 cups bread flour; beat well.
- ☐ Add the remaining flour, 1/4 cup at a time, stirring well after each addition. When the dough has begun to pull together, turn it out onto a lightly floured surface, and knead in the currants, raisins, dried cherries, and citrus peel. Continue kneading until smooth, about 8 minutes.
- ☐ Lightly oil a large bowl, place the dough in the bowl, and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.
- ☐ Lightly grease a cookie sheet. Deflate the dough and turn it out onto a lightly floured surface.
- ☐ Roll the marzipan into a rope and place it in the center of the dough. Fold the dough over to cover it; pinch the seams together to seal.
- ☐ Place the loaf, seam side down, on the prepared baking sheet. Cover with a damp cloth and let rise until doubled in volume, about 40 minutes. Meanwhile, preheat oven to 350 degrees F (175 degrees C).
- ☐ Bake in the preheated oven for 10 minutes, then reduce heat to 300 degrees F (150 degrees C), and bake for a further 30 to 40 minutes, or until golden brown. Allow loaf to cool on a wire

rack. Dust the cooled loaf with confectioners' sugar, and sprinkle with the cinnamon.

Nutrition Facts



Properties

Glycemic Index:39.24, Glycemic Load:28.17, Inflammation Score:-4, Nutrition Score:9.3830435483352%

Nutrients (% of daily need)

Calories: 466.63kcal (23.33%), Fat: 15.34g (23.6%), Saturated Fat: 6g (37.5%), Carbohydrates: 74.65g (24.88%), Net Carbohydrates: 71.97g (26.17%), Sugar: 36.05g (40.05%), Cholesterol: 46.03mg (15.34%), Sodium: 538.13mg (23.4%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 9.18g (18.36%), Manganese: 0.7mg (35.15%), Selenium: 18.37µg (26.25%), Vitamin E: 3.02mg (20.11%), Phosphorus: 138.42mg (13.84%), Magnesium: 47.7mg (11.93%), Vitamin B2: 0.2mg (11.71%), Fiber: 2.68g (10.73%), Copper: 0.21mg (10.73%), Folate: 41.35µg (10.34%), Vitamin B1: 0.14mg (9.36%), Vitamin B3: 1.52mg (7.58%), Potassium: 246.65mg (7.05%), Iron: 1.18mg (6.57%), Vitamin A: 313.43IU (6.27%), Zinc: 0.91mg (6.04%), Calcium: 59.55mg (5.95%), Vitamin B5: 0.49mg (4.9%), Vitamin B6: 0.08mg (4.15%), Vitamin B12: 0.18µg (3.03%), Vitamin D: 0.35µg (2.32%), Vitamin K: 1.12µg (1.06%)