

# SCHWARZMANN

HANDWERK\* IS OUR PASSION

\*[ˈhantvɛrk] German for craftsmanship

## GERMAN CHRISTMAS STOLLEN

– 1 Stollen –

### INGREDIENTS

- 1/2 Cup lukewarm milk
- 1 Tbsp sugar
- 2 Packets dry yeast
- 3 Cups flour, sieved
- 5 Egg yolk
- 1/2 Cup butter, cut in cubes, room temperature
- Pinch of salt
- 3 oz Raisins
- 2 Tbsp Rum
- 3 oz Almonds, grated and roasted
- 2 oz candied Lemons, diced
- 2 oz candied oranges or pineapple, diced
- 1/2 lemon peel
- 1 Tsp vanilla sugar (buy at [germandeli.com](http://germandeli.com))
- Flour for working surface
- 1 Stick butter, melted to coat the baked Stollen
- 1 Cup powdered sugar, sieved to coat the baked Stollen

### INSTRUCTIONS

1. Soak raisins in rum overnight.
2. In a sauce pan heat milk and sugar until luke warm. Remove from heat and stir in dry yeast. Let dissolve and add 5 Tbsp flour. Mix well. Cover with foil, put in a warm place and let mixture rest for 20 minutes.
3. In a large bowl mix the remaining flour and egg yolks, add yeast mixture and knead dough. Add butter cubes and a pinch of salt. Cover bowl with plastic foil, put in a warm place and let it rest for 2 hours.
4. Add soaked raisins, almonds, candied lemon, candied oranges or pineapples, lemon peel and vanilla sugar with a wooden spoon. Knead dough. Be careful to not smash the raisins.

Cotinue on next page.



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5. Add a bit of flour to your working surface and knead dough with your hands, let it sit for 10 minutes and form a 12 inch long loaf. Take a rolling pin and press once it into the middle of the loaf. Roll out one half of the loaf and fold back over the other half of the loaf. (This symbolizes the diapers of baby Jesus)
6. Cover a baking sheet with parchment paper and place loaf on the baking sheet. Form a ring of aluminum foil and place it around the loaf. Cover the loaf with plastic foil and let it rest for 30 minutes.



7. Preheat the oven to 356° F. Bake the Stollen for about 50 minutes until golden.
8. Take the Stollen out of the oven and immediately glaze it generously with melted butter. Repeat several times.
9. Cover hot Stollen with powdered sugar and let it cool completely. This helps to preserve the Stollen and to keep the moisture inside.
10. Wrap the Stollen in aluminum foil and **store in a cool, dark place for at least 2 weeks.**
11. Before slicing the stollen with a sharp knife, cover with fresh powdered sugar.

Enjoy with a fresh brewed coffee or tea and good company.