



STOLLEN

Ingredients

Serves: 15

- 1 2 teaspoons active dry yeast
- 2 160ml warm milk (45 degrees C)
- 3 1 large egg
- 4 60g caster sugar
- 5 1 1/2 teaspoons salt
- 6 75g unsalted butter, softened
- 7 350g bread flour
- 8 50g currants
- 9 55g sultanas
- 10 55g red glace cherries, quartered
- 11 160g diced mixed citrus peel
- 12 180g marzipan and red food colouring
- 13 1 heaped teaspoon icing sugar
- 14 1/2 teaspoon ground cinnamon
- 15 toasted flaked almonds, for sprinkling on top

Directions

Preparation: 20min > Cook: 40min > Extra time: 1hour40min rising > Ready in:2hours 40min

1. In a small bowl dissolve yeast in warm milk. Let stand until creamy; about 10 minutes.
2. In a large bowl combine the yeast mixture with the egg, caster sugar, salt, butter and 3/4 of the bread flour; beat well. Add the remaining flour a little at a time, stirring well after each addition.
3. When the dough has begun to pull together turn it out onto a lightly floured surface and knead in the currants, sultanas, dried cherries and mixed peel. Continue kneading until smooth; about 8 minutes.
4. 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.



5. Lightly grease a baking tray. Deflate the dough and turn it out onto a lightly floured surface. Roll the colored marzipan into a 3 small sausages and place throughout the dough. Fold the dough over to cover it; pinch the seams together to seal.
6. Place the loaf, seam side down, on the prepared baking tray. Cover with a clean damp tea towel and let rise until doubled in volume; about 40 minutes. Meanwhile, preheat oven to 180 degrees C.
7. Bake in the preheated oven for 10 minutes then reduce heat to 150 degrees C and bake for a further 30 to 40 minutes or until golden brown.
8. Allow loaf to cool on a wire cooling rack. Coat the bread in melted butter and then dust the cooled loaf with icing sugar, sprinkle with cinnamon and finish with toasted flaked almonds or just leave with butter and icing sugar.