

Stollen Crinkle Biscuits

Ingredients

- 50g mixed dried fruit
- 15g chopped mixed peel
- 15g dried sour cherries, roughly chopped
- 3tbsp brandy
- 75g unsalted butter
- 175g caster sugar
- 2 medium eggs
- 250g plain flour
- 1tsp baking powder
- 25g icing sugar, plus extra for dusting
- 100g golden marzipan



Method

1. In a medium bowl, mix the dried fruit, mixed peel, cherries and brandy. Set aside to soak for 1 hour.
2. Melt the butter in a small pan, then pour into a medium bowl and set aside to cool for 5 minutes.
3. Stir in the caster sugar, followed by the eggs, one at a time.
4. Drain the soaked fruit and mix into the sugar mixture. Add the flour, baking powder, and a pinch of salt and stir. Cover and chill for 1 hour.
5. Preheat the oven to 180°C (160°C fan), gas mark 4 and line 3 baking sheets with baking parchment.
6. Put the icing sugar into a small bowl,
7. Divide both the marzipan and biscuit dough into 20 even pieces. If the dough is sticky dust your hands with a little icing sugar as you work.
8. In the palm of your hand, flatten a portion of biscuit dough and place a piece of marzipan in the centre. Draw up the edges of the dough to encase the marzipan, then roll into a ball. Repeat with the remaining dough and marzipan.
9. Roll the balls in the icing sugar, then arrange, spaced apart, on the lined baking sheets. Dust any remaining icing sugar over the biscuits.
10. Bake for 20-25 minutes, until lightly golden. Allow to cool on sheets for 5 minutes before transferring to a wire rack to cool completely.

Notes

Nutrition: per biscuit

Kcal	Fat	Saturates	Carbs	Sugars	Fibre	Protein	Salt
158	4g	2g	25g	16g	1g		