

# Stollen

## Ingredients

- 2 teaspoons dried active baking yeast
- 175ml (6 fl oz) warm milk (45 C)
- 1 large egg
- 75g (3 oz) caster sugar
- 1½ teaspoons salt
- 75g (3 oz) unsalted butter, softened
- 350g (12 oz) bread flour
- 50g (2 oz) currants
- 50g (2 oz) sultanas
- 50g (2 oz) red glace cherries, quartered
- 175g (6 oz) diced mixed citrus peel
- 200g (7 oz) marzipan
- 1 heaped teaspoon icing sugar
- ½ tsp ground cinnamon
- toasted flaked almonds for sprinkling on top



## Method

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.
6. Deflate the dough and turn it out onto a lightly floured surface.
7. Roll the marzipan into a rope and place it in the centre of the dough. Fold the dough over to cover it; pinch the seams together to seal.
8. 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.
9. Meanwhile, preheat oven to 180°C / Gas mark 4.
10. Bake in the preheated oven for 10 minutes, then reduce heat to 150°C / Gas mark 2 and bake for a further 30 to 40 minutes, or until golden brown.
11. Allow loaf to cool on a wire cooling rack. Dust the cooled loaf with icing sugar, sprinkle with cinnamon and finish with toasted flaked almonds.

## Notes

Prep:2hr    Cook:40min    Ready in:2hr40min