



Sarah's Festive Stollen

Sarah's servings: 12, Sarah's skill: Medium, Baking time: 55 mins

Ingredients

100g Dried Mixed Fruit
30g Dried Cranberries
30g Mixed Peel
50g Glacé Cherries
30g Flaked Almonds
Zest of 1 Lemon
2 Tbsp Amaretto
125ml Milk
275g Strong White Flour
7g Dried Yeast

30g Caster Sugar
1/2 tsp Salt
50g Soft Unsalted Butter
1 Large Egg
1/2 tsp Mixed Spice
1/2 tsp Ground Nutmeg
200g Marzipan
25g Melted Unsalted Butter
4 - 6 Tbsp Icing Sugar

Method

- In a medium sized bowl place the dried fruit, dried cranberries, mixed peel, quartered glacé cherries, flaked almonds, lemon zest and amaretto and mix together. Cover with cling film and set aside.
- Warm the milk in a pan or the microwave until it is just warm, if it is too hot it will kill the yeast.
- In the bowl of a stand mixer with the dough hook attached place the bread flour, yeast, sugar, salt (do not place next to the yeast) and butter.
- Add the egg and milk and mix with the dough hook and mix on a medium speed for 10 minutes until the dough is smooth.
- Place in a large oiled bowl and cover with cling film for at least 2 hours until it has doubled in size.
- Take the marzipan and roll into the shape of a log about 24cm in length.
- Line a baking sheet with parchment and set aside.
- Add the spices to the dried fruit and mix.
- Knock the dough back in the bowl then add the dried fruit mixture and knead into the dough.
- Tip the dough out onto a floured surface and roll out to a rectangle approximately 20cm x 26cm .
- Place the marzipan log on the dough just off centre to the left of the dough.
- Wrap the dough over the marzipan log and press down to seal inside the dough.
- Take the dough from the right and roll in half then half again so it is tight against the dough encasing the marzipan log.
- Pinch the dough at the ends to the marzipan is sealed inside the dough.
- Carefully turn over so the seam is underneath and place on the prepared baking sheet.
- Cover with cling film and leave to prove again and double in size for at least 1 hour.
- When ready to bake preheat the oven to 180 degrees centigrade (160 fan) Gas mark 4.
- Remove the cling film and bake for 55 minutes until golden brown and if tapped underneath sounds hollow.
- Melt the butter and brush over the top of the bread while still warm then sieve the icing sugar over the top in a nice thick covering.
- Leave to cool before slicing and serving.