



## Sarah's Stollen Bites

Sarah's servings: 12, Sarah's skill: Medium, Baking time: 35 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

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### 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.
- Line a 8" (20cm) square baking tin 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 divided the mixture into two pieces.
- Roll out one piece of the dough to the size of the tin and place into the prepared tin.
- Take the marzipan and roll into a square shape to fit the 7" tin and place on top of the dough.
- Roll out the other half of the dough and place on top of the marzipan.
- 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 35 minutes.
- 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.