



STOLLEN BITES

INGREDIENTS

For the Stollen

- 100ml warmed milk
- 14g dried yeast
- 1/4 tsp salt
- 240g plain flour
- 1 tsp Stollen Spice
- 225g dried fruit
- 25g ground almonds

- 40g butter
- 1 egg, beaten
- 200g marzipan
- 40g caster sugar

To finish

- 20g butter
- 30g icing sugar

INSTRUCTIONS

1. Mix the yeast into the warmed milk and leave for 5 minutes
2. Add the flour, salt, sugar and Stollen Spice to a large bowl followed by the mixed fruit, softened butter and ground almonds. Mix well
3. Add the milk mixture to the dry ingredients and mix together before adding the beaten egg. Mix until you get a dough
4. Knead the dough for 5 minutes, then cover and leave in a warm place for 30 minutes
5. On a flat floured surface, knock back the dough and knead for a further 5 minutes
6. Roll the dough into a rectangle about 24cm x 18cm
7. Roll the marzipan into a rectangle half this size, 12cm x 18cm, and place on one half of the dough. Fold over the other half of the dough and pinch the edges to seal
8. Place this on a baking sheet and allow to prove for a further hour in a warm place
9. Pre-heat the oven to 170 °C and bake the stollen in the middle of the oven for 40 minutes. Make sure to cover the top with foil if it looks like it's burning
10. Cut the stollen into bite size chunks, brush with melted butter, and dust with icing sugar



Feeds
6



Prep time
2 h



Cook time
40 m

