



STOLLEN BREAD MIX

> 100% EMPLOYEE OWNED

STOLLEN BREAD MIX

TRADITIONAL STOLLEN

MAKES 2 LOAVES

This box contains 1 stollen mix and 1 yeast packet.

YOU'LL NEED

- 3/4 CUP WATER, LUKEWARM
- 1 STICK (8 TABLESPOONS) BUTTER, SOFTENED
- 3 CUPS MIXED DRIED OR CANDIED FRUIT COMBINED WITH 1/4 CUP RUM, BRANDY OR VANILLA SYRUP, HEATED 5 TO 8 MINUTES UNTIL LIQUID IS ABSORBED. LET SIT 24 HOURS BEFORE DRAINING THOROUGHLY
- 1 YEAST PACKET, INCLUDED
- + MELTED BUTTER, AS NEEDED
- + CONFECTIONERS' SUGAR, AS NEEDED

DIRECTIONS

- COMBINE** mix with yeast, water, and butter. Mix and knead by hand 10 minutes, or by mixer on low for 5 minutes, until dough is smooth, adding additional water or flour as needed. Place in a greased bowl, cover, and let rise 60 minutes until slightly puffy. This is not a high-rising dough.
- KNEAD** well-drained fruit into dough until evenly distributed. Divide in half and shape each piece into a ball, cover, and allow to rest 30 minutes.
- ROLL** each ball into an 8" x 6" oval. Fold in half lengthwise and press gently to seal. Place on a lightly greased or parchment-lined baking sheet. Cover and let rise 30 to 60 minutes until puffy.
- BAKE** in the upper third of a preheated 350°F oven for 40 to 45 minutes or until golden brown. Immediately brush stollen with melted butter and roll gently in confectioners' sugar. Cool completely. Store in airtight container. Sprinkle with additional confectioners' sugar before serving, if needed.

ALMOND PASTE FILLING: (OPTIONAL)

Roll 7 to 8 ounces almond paste into a 15" log. Roll dough into a 16" x 12" oval. Make an indentation in dough and place paste log in it. Fold in half lengthwise and press gently to seal. Let rise 30 to 60 minutes, until puffy. Bake in the upper third of a preheated 350°F oven 50 to 55 minutes, until golden brown. Follow directions for topping above.



BAKING WITH JOY SINCE 1790

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.



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STOLLEN BREAD MIX



BAKES
2
LOAVES

ADD
FRUITS
& NUTS

NET WT 16.25 OZ (1 LB 0.25 OZ) 461g



how2recycle.info

STOLLEN BREAD MIX
212557



BEST IF BAKED BY:

Nutrition Facts

13 servings per container

Serving size 1/4 cup mix (35g)

Calories	Mix		Prepared	
	120		280	
	% Daily Value*		% Daily Value*	
Total Fat	0g	0%	8g	10%
Saturated Fat	0g	0%	4.5g	23%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	20mg	7%
Sodium	260mg	11%	290mg	13%
Total Carbohydrate	26g	9%	45g	16%
Dietary Fiber	1g	4%	2g	7%
Total Sugars	4g		23g	
Incl. Added Sugars	3g	6%	16g	32%
Protein	4g		5g	
Vitamin D	0mcg	0%	0mcg	0%
Calcium	67mg	6%	76mg	6%
Iron	0mg	0%	1mg	6%
Potassium	83mg	2%	165mg	4%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: STOLLEN MIX: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME), UNBLEACHED PASTRY FLOUR, CANE SUGAR, NONFAT DRY MILK, SEA SALT, BAKING POWDER (MONOCALCIUM PHOSPHATE, BAKING SODA, CORN STARCH), WHEAT STARCH, SPICE. YEAST: YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID.

CONTAINS: MILK, WHEAT.

KING ARTHUR BAKING COMPANY, INC.
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800-827-6836 | KingArthurBaking.com

For information on allergens and cross-contact prevention, visit:
KingArthurBaking.com/Allergen-Program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.