



## STOLLEN BREAD MIX

## TRADITIONAL STOLLEN

MAKES 2 LOAVES

This box contains 1 stollen mix and 1 yeast packet.

### YOU'LL NEED

- |                                                                                                                                                                                               |                                          |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------|
| <b>3/4</b> CUP WATER, LUKEWARM                                                                                                                                                                | <b>1</b> YEAST PACKET, INCLUDED          |
| <b>1</b> STICK (8 TABLESPOONS) BUTTER, SOFTENED                                                                                                                                               | <b>+</b> MELTED BUTTER, AS NEEDED        |
| <b>3</b> 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 | <b>+</b> CONFECTIONERS' SUGAR, AS NEEDED |

### DIRECTIONS

- 1. 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.
- 2. 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.
- 3. 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.
- 4. 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.



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## STOLLEN BREAD MIX



**BAKES  
2  
LOAVES**

**ADD  
FRUITS  
& NUTS**

### STOLLEN BREAD MIX

BEST IF BAKED BY:



100% recycled fiber with a minimum of 35% post-consumer content.

### STOLLEN BREAD MIX

## Nutrition Facts

13 servings per container

Serving size **1/4 cup mix (35g)**

|                           | Mix            | Prepared       |
|---------------------------|----------------|----------------|
| <b>Calories</b>           | <b>120</b>     | <b>280</b>     |
|                           | % Daily Value* | % Daily Value* |
| <b>Total Fat</b>          | 0g 0%          | 8g 10%         |
| Saturated Fat             | 0g 0%          | 4.5g 23%       |
| Trans Fat                 | 0g             | 0g             |
| <b>Cholesterol</b>        | 0mg 0%         | 20mg 7%        |
| <b>Sodium</b>             | 260mg 11%      | 290mg 13%      |
| <b>Total Carbohydrate</b> | 26g 9%         | 45g 16%        |
| Dietary Fiber             | 1g 4%          | 2g 7%          |
| Total Sugars              | 4g             | 23g            |
| Incl. Added Sugars        | 3g 6%          | 16g 32%        |
| <b>Protein</b>            | 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 daily 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.

**DISTRIBUTED BY**  
KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
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.**