



## Holiday Stollen Kit

**KIT INCLUDES STOLLEN DOUGH MIX, YEAST, YULETIDE CHEER FRUIT BLEND, AND SUGAR TOPPING**

*Stollen, a German Christmas tradition, will keep for weeks, tightly wrapped.*

### FRUIT

- 1 package Yuletide Cheer Fruit Blend (included)
- 1/3 cup rum, brandy, or vanilla syrup;
- or 1/3 cup water mixed with 1 tablespoon vanilla extract

### TOPPING

- 2 tablespoons melted butter
- 1 package non-melting sugar (included)

### DOUGH

- 1 package Stollen Dough Mix (included)
- 7g packet yeast (included)
- 3/4 cup lukewarm water
- 1 stick (8 tablespoons) softened butter

### DIRECTIONS

Twenty-four hours or more before making the stollen, soak the fruit in 1/3 cup rum, brandy, vanilla syrup, or vanilla water. Drain any leftover liquid before making stollen.

Make the dough by following step one of the directions on the back of the Traditional Stollen Dough Mix box.

Once your dough is ready, decide whether you want to make two loaves, or one large loaf. If you want to make two loaves, divide the dough in half, place the halves on a clean, lightly greased work surface, cover, and allow them to rise for 30 minutes. (For one loaf, don't divide the dough; just cover and let rise). The dough won't rise much; that's OK.

Roll each half of dough into an 8" x 6" oval; roll the single piece into a 16" x 12" oval. Fold the oval(s) in half, pressing lightly at the edges of the fold. Place on a lightly greased or parchment-lined baking sheet, cover, and let rise for 30 minutes.

Bake the smaller loaves in the upper third of a preheated 350°F oven for 40 to 45 minutes, the larger loaf in the middle for 50 to 55 minutes; the stollen will be golden brown when done. Immediately after removing the stollen from the oven, place on a cooling rack, brush with melted butter, and roll (gently – they're fragile) in the non-melting sugar. Let the loaves cool completely. Roll them in sugar again, then store in an airtight container. Serve thinly sliced.

**NOTE:** If you're planning to keep the stollen for several weeks, dust them with sugar again just before serving.

Yield: two 1-pound loaves, or one 2-pound loaf.

