



# Traditional Stollen

BREAD MIX

## OUR HOLIDAY RECIPE FOR Traditional Stollen

### YOU'LL NEED

- 3/4 cup water**
- 1 yeast packet (included)**
- 1 stick (8 tablespoons) softened butter** + melted butter, as needed
- 3/4 pound (3 cups) mixed dried or candied fruit, soaked 24 hours in rum, brandy or vanilla syrup, then drained** + confectioners' sugar, as needed

### THIS BOX CONTAINS STOLLEN MIX AND YEAST PACKET.

- 1 • COMBINE** mix with water, butter, and yeast. Mix and knead — by hand, mixer, or bread machine set on the dough cycle — until smooth, adding additional water as needed, 1 teaspoon at a time.
- 2 • KNEAD** well-drained fruit into dough until evenly distributed.
- 3 • DIVIDE** dough in half. Place halves on a clean, lightly greased work surface, cover, and allow to rise for 30 minutes.
- 4 • ROLL** each piece of dough into an 8" x 6" oval. Fold in half lengthwise, pressing lightly on the edges to seal. Place on a lightly greased or parchment-lined baking sheet. Cover and let rise for another 30 minutes.
- 5 • BAKE** in upper third of the preheated 350°F oven for 40 to 45 minutes, or until golden brown.
- 6 • IMMEDIATELY** brush stollen with melted butter and roll gently in confectioners' sugar.
- 7 • LET** cool completely. Roll in sugar again and store in airtight container.

### BAKES TWO 1-POUND LOAVES



#### BAKER'S TIP

To make ahead: Freeze baked stollen and roll in sugar just before serving.



## TRADITIONAL Stollen BREAD MIX

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## TRADITIONAL Stollen BREAD MIX

### Nutrition Facts

16 servings per container  
Serving size 3 tbsps mix (29g)

	Mix	Prepared
<b>Calories</b>	<b>100</b>	<b>220</b>
	% Daily Value*	% Daily Value*
<b>Total Fat</b>	0g 0%	6g 8%
Saturated Fat	0g 0%	3.5g 18%
Trans Fat	0g	0g
<b>Cholesterol</b>	0mg 0%	15mg 5%
<b>Sodium</b>	230mg 10%	250mg 11%
<b>Total Carbohydrate</b>	20g 7%	34g 12%
Dietary Fiber	1g 4%	2g 7%
Total Sugars	3g	17g
Incl. Added Sugars	2g 4%	8g 16%
<b>Protein</b>	4g	5g
Vitamin D	0mcg 0%	0mcg 0%
Calcium	30mg 2%	40mg 4%
Iron	0.3mg 2%	0.5mg 2%
Potassium	60mg 2%	170mg 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:** Wheat Flour, Sugar, Wheat Gluten, Baking Powder (sodium acid pyrophosphate, baking soda, monocalcium phosphate), Whey, Non Fat Milk, Soy Flour, Corn Starch, Natural Flavor, Salt, Xanthan Gum, Cinnamon, Spices. **YEAST:** Yeast, Sorbitan Monostearate, Ascorbic Acid.

**CONTAINS:** Milk, Soy, Wheat.

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**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**

Produced on equipment that also processes eggs, almonds, hazelnuts, pecans, walnuts, and coconut.

### OUR HOLIDAY RECIPES

# Stollen

MIX

*Traditional festive yeasted stollen is sweet, tender, and light; add your own fruit, nuts, and topping.*

**• LIMITED •  
TIME ONLY**



**Traditional**

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



Serving suggestion

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