

Weihnachts Stollen

5 lbs. flour

100g dry yeast (12 1/4 oz. pkgs)

1.5 lb. sugar 3 cups

750 g butter 1 3/4 lb

150 g crisco (shortening) 5 oz.

1 1/2 lbs. raisins

1 1/2 lbs. currants

1/2 liter (2 cups) milk

5 t. salt

1 lemon - juice

2 lemons - grated peel

1/4 lb. sliced almonds

4-6 oz. candied peel - chopped

~~2 t. cinnamon~~

1 t. cardamon

very fine
(I use dried
cranberries
instead)

1 cup.

soften the yeast in about 1/4 c.
of warm water. Put milk, butter
and crisco in a sauce-pan and

heat until melted. Cool to lukewarm. In the meanwhile mix the flour, sugar, spices and salt in a large bowl. Make a well in the center. Pour some ($\frac{1}{4}$) of the milk mixture into the well, add the softened yeast and mix. Mix in a bit of the flour to make a thin dough in the well. Cover and put in a warm place for $\frac{1}{2}$ hour.

Add the rest of the milk mixture, lemon peel and juice, raisins, currants, nuts, and candied peel. Mix up the dough first with a spoon and then knead with your hands. Knead the dough well on a floured board. Divide into 3-4 pieces to be able to handle it better. Place all together into a large bowl, cover and let rise in a warm place for $1\frac{1}{2}$ hrs.

Punch down and divide into 2-4

Stollen (cont.)

pieces. Shape each into a loaf by first shaping into a 2-3 inch thick oval and then folding it over lengthwise - not quite all the way.



Place on greased cookie sheets. Cover and let rise again about 1 hr. Bake at 300° F about 1 hr. Cover with foil if the top becomes too brown.

^{50 MIN}
1 hour is too
MUCH

While hot brush with plenty of melted butter and sprinkle heavily with confectioners sugar.