

German Stollen

A very traditional stollen that I make every Christmas. This stollen is loaded with dried fruit, candied citrus and orange peel, and almonds.

Recipe by Tim Gautier | Created on **Mar 11, 2022**

Ingredients

- 8 cups all-purpose flour
- 3 ounces compressed fresh yeast
- 1 pinch white sugar
- 1 tablespoon lukewarm milk
- 1 ½ cups milk
- 1 cup unsalted butter
- 2 tablespoons unsalted butter
- 1 cup white sugar
- 2 egg yolks
- ½ teaspoon salt
- 1 ¾ cups chopped blanched almonds
- 1 ¼ cups raisins
- 6 tablespoons candied lemon peel
- 6 tablespoons chopped candied orange peel
- 2 tablespoons melted butter
- 2 tablespoons confectioners' sugar

Directions

- Place flour in a large bowl, make a well in the center, and crumble fresh yeast into it. Sprinkle in sugar and add 1 tablespoon milk. Cover and let rise at a warm place for 15 minutes.
- Heat 1 1/2 cups milk and 1 cup plus 2 tablespoons unsalted butter in a saucepan over low heat until butter is melted.
- Pour milk-butter mixture over yeast mixture and add 1 cup sugar, egg yolks, and salt. Knead until a soft dough forms. Cover with a clean dish towel and let rise in a warm place until doubled in volume, about 1 hour.
- Line a baking sheet with parchment paper.
- Mix almonds, raisins, candied lemon peel, and candied orange peel together and fold into the dough. Shape dough into a loaf and place on the prepared baking sheet. Cover and let rest until the loaf has risen again slightly, about 30 minutes.
- Preheat oven to 375 degrees F (190 degrees C).

- Bake in the preheated oven until toothpick inserted in the middle comes out clean, 45 to 60 minutes. Remove from oven. Brush hot stollen immediately with 2 tablespoons melted butter and dust with confectioners' sugar.

Nutrition Facts

Serving: **24 servings** | Calories: **395.5 kcal** | Carbohydrates: **56.8 g** | Protein: **8 g** | Saturated fat: **6.9 g** | Cholesterol: **43.8 mg** | Sodium: **72.5 mg** | Fiber: **3.1 g** | Sugar: **17.7 g**

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