



# STOLLEN

## To make one cake

### First the fruit:

70g sultanas

60g raisins

50g candied mixed peel

25g rum or apple juice

Soak **overnight** in apple juice or rum

### Next the marzipan:

60g ground almonds

40g caster sugar - blitzed briefly in a blender

20g of beaten egg ie about 1/2 an egg

1tsp lemon juice

Mix the **ground almonds, sugar, egg & lemon juice** to a stiff paste and set aside or make it the night before and store in the fridge.

### Now the starter to get the yeast going:

60g warm whole milk

5g soft brown sugar

5g fresh yeast

50g wholemeal flour

Stir the **yeast, wholemeal flour** and **sugar** into the **warm milk** until they are dissolved; ideally leave this to ferment for an hour but you can shorten this.

### Down to the dough:

30g soft brown sugar

70g strong white flour

40g wholemeal flour

50g salted butter

1 egg lightly beaten

3 ground cardamoms seeds

half teaspoon ground cinnamon

Mix the **flour** and **salt** in a bowl then rub in the butter.

Mix in the starter then leave in a warm place for 15 minutes or so.

Mix in **beaten egg, crushed cardamoms** and **cinnamon** until you have a smooth sticky dough.

Knead the dough energetically for roughly 10 minutes until it is smooth and springy.

Clean and lightly oil the large bowl, then put the dough back in, covered with a cloth, in a warm place for one hour.

Knock it back, i.e. gently punch all the gas out of it, then rest it for 10 minutes.

### **Adding the fruit:**

Drain then dry off the **dried fruit** on a paper towel.

Roll or stretch the dough into a rectangle then scatter half the dried fruit over it and fold the edges in to the centre. Flatten out/stretch and add the remaining fruit.

Fold the edges in again and knead gently if you can, to distribute the fruit.

Roll out or stretch the dough to about 20 x 15cms. Make a roll of marzipan a little less than the width of the dough, lay it across the middle of the dough then fold the dough over the top or alternatively roll out the marzipan to nearly the same size as the dough, lay it on top and then roll the dough up, keeping the long edge. Place the shaped dough on a floured tray.

### **Garnishing:**

*20g of beaten egg ie about 1/2 for glazing immediately before baking  
melted butter to brush cake **after** baking*

*25g flaked almonds to decorate the top, optional  
icing sugar for dusting*

### **Final proving and baking:**

Brush the top of the loaf with the **beaten egg** then Let it prove for approximately one hour.

Bake at 180°C for around 45 minutes until the loaf is a golden colour. Brush the loaf with melted butter immediately it comes out of the oven.

Cool on a wire rack covered with a cloth then sprinkle with icing sugar.

### **Serving**

Keep it in an airtight tin but nicest straight away while it is still moist.