



Fruit soaked overnight:

70g sultanas
60g raisins
50g candied mixed peel
25g rum or apple juice

Added to the drained fruit:

25g flaked almonds
half teaspoon ground cinnamon

Sponge ingredients:

50g wholemeal flour
60g warmed whole milk
5g soft brown sugar
5g dried yeast

Mix the **sponge ingredients** well then leave to ferment for **one hour** (till it has risen and fallen back).

Mix the **strong white flour, wholemeal flour, soft brown sugar, sponge mixture, beaten egg,** and **cardamom** in a bowl. Knead it till gluten begins to develop then work in the butter. Knead again for roughly 10 minutes until it is smooth and springy. It will be very moist.

Clean and moisten the bowl, put the dough back in, cover and leave in a warm place for **one hour**. Knock back, i.e. gently punch the gas out of it, rest it for 10 mins.

Adding the fruit:

Drain the **fruit**. Use a little wholemeal flour to absorb the remaining moisture. Mix in the **flaked almonds** and **cinnamon**.

Stretch the dough into a rough rectangle then scatter the fruit mixture over it and fold the edges in to the centre. Stretch again and add more fruit etc. till all the fruit is incorporated. Roll out or stretch the dough to about 20 x 15cms (A5). Make a roll of marzipan a little less than the width of the dough, lay it across the middle of the dough then fold each end of the dough over the top. 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, seam side down.

Garnish:

25g of beaten egg ie about 1/2 for glazing immediately before baking
Melted butter to brush cake **after** baking
Icing sugar for dusting once stollen has cooled

Final proving and baking:

Brush the top of the loaf with the **beaten egg** then let it prove for **40 mins**. Bake at 180°C for around **45 minutes** until golden. Cover the stollen with tinfoil and turn the heat down if it looks like burning before the time is up. Brush with melted butter when it comes out of the oven. Cool on a wire rack, covered then sprinkle with icing sugar.

Marzipan:

70g ground almonds
40g caster sugar - blitzed in a blender
25g of beaten egg ie 1/2 medium egg
1tsp lemon juice

Mix the **all marzipan ingredients** to a stiffish paste and set aside.

The dough:

70g strong white flour
40g wholemeal flour
30g soft brown sugar
1 medium egg lightly beaten
3 or 4 cardamoms seeds, ground
50g softened salted butter

