

How to bake the German Christmas Stollen



Ingredients that we need for preparing
The German Christmas Stollen.



First, we put 500 g of smooth flour into a bowl.



Then we add one bag of vanilla sugar (20 g) and one bag of baking powder (20g).

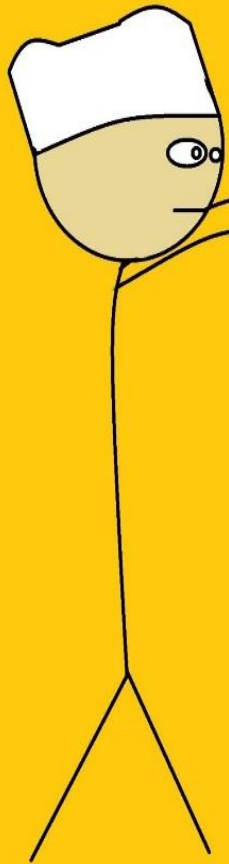




After that we fold 100 g of raisins and 200 g of sugar into our mixture.



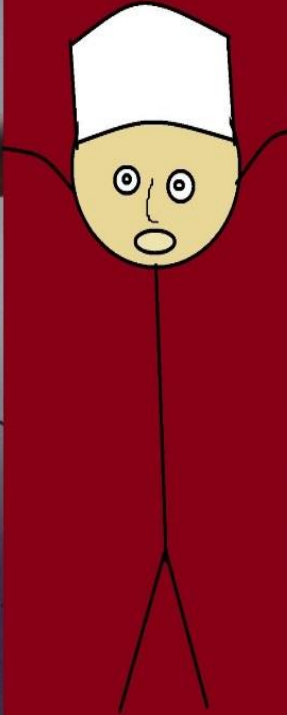
Then we add 100 g of candied fruit and 100g of walnuts.



Fixed look



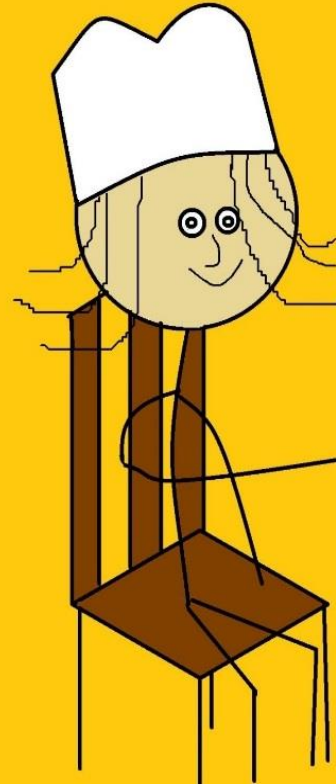
We break two eggs and put them into a bowl.



We also add 180 g of butter and 250 g of curd cheese



The last ingredience is rum.
When we have all
ingredients in bowl, we mix
them together....



...And mix.



We also must work by hand and make 2 loaves from dough.



We bake it for about 40 minutes (180 degrees C).





After taking loaves out of oven we spread butter on them.

And coat them in powdered sugar.





**The German
Christmas
Stollen is
done. Enjoy
your meal!**

**Postscript:
If your stollen
doesn't look
like our and
looks like this,
Everything is
all right :)**





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