

# Köhler's Christstollen

family recipe for a large stollen



## PREPARATION:

All baking ingredients should be about room temperature when you start baking.

Sift the flour into a large bowl and form a small hole in the center. Add 250 ml lukewarm milk (max. 35 °C), half of the sugar and the crumbled yeast to the well and mix lightly. Dust with a little flour and let the pre-dough rise, covered with a cloth, for about 30 minutes.

Knead a smooth dough from the pre-dough, together with the raisins, candied lemon peel, lemon zest, bitter almonds, the remaining sugar, the soft butter and a pinch of salt. Use a kneading machine or your hands and knead until it shines nicely. Shape the dough into a ball, dust with a little flour and let it rise, covered under a cloth, in a warm place again for about 60 minutes.

Shape the dough into a loaf, brush with a little water and let rise again for 20 minutes. Preheat the oven to 190 °C. Bake the Stollen for about 50 minutes, lowering the temperature to 170 °C after 20 minutes.

Brush the lukewarm Stollen with liquid hot butter and dust generously with the powdered/vanilla sugar mixture. When slightly cooled, wrap in parchment and refrigerate for a week to develop its flavor.

On the 1st Sunday of Advent, the first Christmas stollen is cut together with the family.

Good luck! Yours,

*Heide-Maria Köhler*

## INGREDIENTS:

- 500 g flour
- 300 g butter, soft
- 80 g sugar
- 40 g yeast
- 300 g raisins
- 150 g candied lemon peel, finely chopped
- Lemon zest of half a lemon
- 30 g bitter almonds, ground
- 1 pinch of salt
- 250 ml milk

## FOR THE ICING:

- 150 g butter, melted
- 250 g powdered sugar, sifted
- 1 pk. vanilla sugar

