



# CHRISTMAS STOLLEN

## Ingredients

### Group 1

Ingredient	KG
Flour	4.000
Salt	0.040
Milk Powder	0.075
Sugar	0.600
Butter	1.000
MORAH CAKE (MEDIUM)	1.000
BAKELS INSTANT ACTIVE YEAST	0.135
Water	0.700
Mixed Spice	0.025
Cinnamon	0.025
Nutmeg	0.010
NZB RUM ESSENCE	-
NZB LEMON ESSENCE	-
NZB ALMOND ESSENCE	-
APITO FRUIT CAKE PASTE	-
Mixed Peel	1.250
Chopped Almond	0.550

**Total Weight:** 9.410

### Group 2

Ingredient	KG
Sultanas	4.000

**Total Weight:** 4.000

## Method

Place Group 1 in bowl and develop dough thoroughly. Add fruit and mix through. Dough temperature 25-26°C (77-79°F). Rest for one hour. Scale off at approx. 1kg. Round up. Rest for 5 minutes. Pin out to a rectangle shape 300mm x 200mm (12" x 8"). Take the 300mm (12") side and fold over 3/4 of the width. Press lightly to seat. Prove for approximately 30 minutes and bake at 220°C (425°F). After baking brush with melted butter and sprinkle with cinnamon sugar. When cold dust heavily with icing sugar.



## Finished Product

Approximately 14 scaled at 1kg