

Christmas Stollen



Ingredients

A. Starter

125 gms bread flour
125 mls water (room temperature)
¼ tsp instant yeast

B. Main Dough

280 gms bread flour
80 gms cake flour
125 gms of mixed raisins or any
festive dried fruits
25 gms powdered milk
60 gms sugar

¼ tsp salt
1 ¾ tsp instant yeast

C. Wet Ingredients

1 egg
150 mls milk

D. Fat

60 gms butter (room temperature)

E. Glaze and Decoration

1 egg (beaten)
icing sugar (optional)

Method

1. Mix ingredients A in a plastic container. Stir well, cover and leave overnight.
2. Knead the dough for 5-10 minutes using a food processing hook or by hand.
3. Mix ingredients B together.
4. In another bowl, lightly beat ingredients C together.
5. Combine B and C items together to form a dough.
6. Add butter gradually as you knead for 10-15 minutes until dough is smooth.
7. Cover dough with cling wrap and place in a warm area e.g. microwave until it doubles in size. This usually takes about 1-2 hours.
8. Preheat oven to 180 degree C.
9. After the dough has risen, punch down to expel the air and knead for 5 minutes.
10. Bake in a loaf tin or make a plait (as illustrated) by dividing dough into 3 equal pieces and rolling each into equal lengths and plaiting as you would when styling hair, or you can make small buns.
11. Leave to rise for 20 minutes.
12. Brush top of bread with beaten egg to glaze and bake for 25-30 minutes.
13. Dust cooled bread with icing sugar.

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