



# SKYE BLUE

## *Kitchens*

### STOLLEN (German Christmas Bread)

Grease and line bottom and sides of a 24 x 13 x 6.5cm loaf tin. Leave an overhang on two sides.

#### What you need:

145g of The Baking Bag

1/3 cup tapioca flour

1 ¼ level tsp guar gum

1 level tsp baking powder

1 ½ level tsp active dried yeast

70g marzipan, chopped

35g slivered almonds

1/3 cup sultanas

Zest of 1 orange

30g butter, melted (note 1)

230ml milk (note 2)

1 egg, room temperature size 7

5ml cider vinegar

1 dsp runny honey

1 tsp almond essence

2 TBS citrus peel

1 TBS brandy or fresh orange juice

1/3 cup finely chopped dried apricots



#### To Make:

Soak the sultanas and apricots in the brandy or orange juice and set aside for 25 minutes. Measure the dry ingredients (excluding the fruit, almonds, peel, zest and marzipan) into a container (one with a lid). Secure the lid and give the container a good shake, then empty into a large bowl. Make a well in the centre. In a small bowl whisk together the egg, melted butter, honey, cider vinegar and essence. Measure the milk into a microwave proof jug then heat in the microwave for 35 seconds. Next add the egg mixture and the milk to the dry ingredients. With electric beaters whisk the mixture together for about 45 seconds until slightly thick and smooth. Gently fold through the remaining ingredients. Tip the dough into the tin and evenly smooth out the top. Set aside in a warm place for 20 minutes (I usually put it in the pantry). Heat the oven to 210°C. Bake for 15-18 minutes (ovens will vary) or until golden brown. When you knock the bottom of the tin it should sound hollow. Leave in the tin for 5 minutes then place on a wire rack.

At this stage you have the option to brush the warm bread (top and sides) with extra melted butter and then dredge with icing sugar. Cool then as normal before slicing. Or just leave until the bread is cold then dust with icing sugar before eating. Either way, both are delicious.

#### Note:

1. For dairy free use non dairy spread of choice. I use Olivani or Nuttlex.
2. For dairy free use non dairy milk of choice. I use Soy lite. Don't use the Kara brand of coconut milk.

**Tip:** This bread is a wonderful Christmas treat and delicious to eat at any time. To store: When the bread is completely cold tightly wrap in baking paper then tin foil. I often then wrap again in a clean tea towel. Stays fresh for 2 days and is also wonderful toasted for breakfast.