

Classic Christmas Stollen (Bread Machine)

Yield: 20 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/christmas-bread-bread-machine-recipe>

Ingredients:

- 5 cups all purpose flour
- 5 cups fruit
- 1 cup raisins
- 1 cup candied citrus peel I used lemon and lime citron from Bulk Barn
- 1/2 cup gran marnier or orange juice if you don't want alcohol
- 3 teaspoons active dry yeast
- 1/2 cup luke warm water
- 1 cup milk divided 1/2 and 1/2 cup
- 1 1/4 cups butter at room temperature
- 2 eggs
- 1 teaspoon vanilla extract
- 1/4 cup sugar
- 1 teaspoon salt
- 1 cup almond slices
- 1/2 cup melted butter
- 1 cup icing sugar

Nutrition:

1. Calories: 370 calories
2. Carbohydrate: 44 grams
3. Cholesterol: 65 milligrams
4. Fat: 20 grams
5. Fiber: 2 grams
6. Protein: 6 grams
7. SaturatedFat: 11 grams
8. Sodium: 250 milligrams
9. Sugar: 17 grams

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