

# Classic Christmas Stollen

Yield: 4 min  
Total Time: 180 min

Recipe from: <https://www.recipeschoose.com/recipes/best-christmas-stollen-recipe-with-marzipan>

## Ingredients:

- 2/3 cup raisins
- 13/16 cup sultanas
- 7/8 ounce mixed peel
- 7 tablespoons glace cherries Chopped
- 5 1/2 tablespoons blanched almonds Chopped
- 2 lemons
- 10 cardamom pods Seeds removed from shells
- 25 teaspoons ground nutmeg
- 1 tablespoon vanilla essence
- 3 1/8 cups strong white bread flour plus extra for dusting
- 9/16 tablespoon instant yeast Sachet
- 6 2/3 tablespoons caster sugar
- 1 egg Beaten
- 4 9/16 tablespoons melted butter
- 5/8 cup milk Warm
- 7 ounces marzipan White
- icing sugar for dusting

## Nutrition:

1. Calories: 880 calories
2. Carbohydrate: 146 grams
3. Cholesterol: 90 milligrams
4. Fat: 30 grams
5. Fiber: 24 grams
6. Protein: 24 grams
7. SaturatedFat: 14 grams
8. Sodium: 180 milligrams
9. Sugar: 51 grams

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