

# BEST German Christmas Stollen (Christstollen)

Yield: 24 min  
Total Time: 160 min

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

## Ingredients:

- 1 cup whole milk lukewarm
- 3 teaspoons dry active yeast
- 1/2 cup granulated sugar
- 4 cups all purpose flour
- 1 large egg
- 2 large egg yolks
- 3/4 cup unsalted butter 1 1/2 sticks, at room temperature so it's very soft
- 2 teaspoons pure vanilla extract quality
- 1 lemon
- 1 teaspoon salt
- 3/4 teaspoon ground cardamom
- 3/4 teaspoon mace ground, recommended but can substitute nutmeg
- 1/2 teaspoon ground cinnamon
- 8 ounces marzipan Homemade, /Almond Paste, click link for recipe, divided in half, you can omit the marzipan if you prefer
- 3 ounces sliced almonds or blanched slivered, finely chopped
- 1/3 cup dark rum quality
- 1 stick unsalted butter melted
- powdered sugar for generous dusting

## Nutrition:

1. Calories: 220 calories
2. Carbohydrate: 23 grams
3. Cholesterol: 55 milligrams
4. Fat: 12 grams
5. Fiber: 2 grams
6. Protein: 4 grams

7. SaturatedFat: 7 grams
  8. Sodium: 110 milligrams
  9. Sugar: 5 grams
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