## RecipesCh@ se

## Christmas Stollen with Marzipan

Yield: 10 min Total Time: 247 min

Recipe from: <a href="https://www.recipeschoose.com/recipes/christmas-cake-recipe-with-marzipan">https://www.recipeschoose.com/recipes/christmas-cake-recipe-with-marzipan</a>

## **Ingredients:**

- 1/2 cup raisins dark, chopped
- 1 cup candied cherries chopped
- 2 tablespoons orange juice
- 1 tablespoon rum
- 2 tablespoons all-purpose flour
- 1/2 cup slivered almonds
- 1 1/2 cups milk
- 1 cup butter
- 3/4 cup granulated sugar
- 2 large eggs
- 2 tablespoons instant yeast
- 7 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon lemon zest
- 1/4 teaspoon freshly ground nutmeg
- 1/2 teaspoon almond extract
- 10 ounces marzipan See homemade recipe below
- 8 ounces almond paste
- 2 cups powdered sugar
- 1 large egg white
- 1/2 teaspoon almond extract

## **Nutrition:**

Calories: 880 calories
Carbohydrate: 136 grams
Cholesterol: 95 milligrams

4. Fat: 30 grams

5. Fiber: 5 grams6. Protein: 17 grams

7. SaturatedFat: 13 grams8. Sodium: 430 milligrams

9. Sugar: 58 grams

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