

Williams Sonoma Dresden Stollen with Cranberries

Yield: 30 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/williams-sonoma-italian-almond-tart-recipe>

Ingredients:

- 1/2 cup dried cranberries
- 1/2 cup currants
- 1/3 cup citron diced
- 1/3 cup candied orange peel diced
- 1/4 cup brandy
- 1/4 cup warm water
- 1 tablespoon active dry yeast
- 1 cup milk warmed
- 3/4 cup unsalted butter melted and cooled
- 1/2 cup granulated sugar
- 1 teaspoon salt
- 3 eggs
- 1 teaspoon almond extract essence
- 3/4 cup almonds toasted, cooled and chopped
- plain flour about 5 1/2 cups all-purpose
- 7 ounces marzipan
- confectioners sugar

Nutrition:

1. Calories: 100 calories
2. Carbohydrate: 6 grams
3. Cholesterol: 35 milligrams
4. Fat: 7 grams
5. Fiber: 1 grams
6. Protein: 2 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 95 milligrams

9. Sugar: 5 grams

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