



Serves : 12

Tear & Share Stollen

Dish:

bowl, rectangular baking tray (10" x8"),
base lined with parchment paper

Oven accessory:

wire shelf in lower position

Ingredients for the dough:

1 tsp yeast
250g strong white flour
50g light muscovado sugar
1/4 tsp grated nutmeg
50g butter
1 large egg
100ml milk

Filling:

Zest and juice of 1 orange
75g dried cranberries
75g mixed dried fruit
250g marzipan
Icing sugar to decorate

1. Place the dough ingredients in the Bread Bakery in the order listed to the left. Select the basic dough program (2 hr 20 mins).
2. Meanwhile mix the orange zest, juice and dried fruits together. Put to one side.
3. Roll out dough to a rectangle 35cm x 25 cm.(14" x 10")
4. Scatter the soaked fruit across the dough.
5. Roll the marzipan into a sausage shape 35 cm long and then place it along the centre of the rectangle. Roll up from the long edge and cut into 12 slices.
6. Arrange slices cut side down in a rectangular baking tray. Cover with greased cling film and leave to prove at **CONVECTION 40 °C** for 30 mins or until doubled in size.
7. Place on wire shelf and cook on **CONVECTION 200°C** for 20 mins.
8. Sprinkle with icing sugar when cool.