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DRESDEN STOLLEN CAKE

Dresden stollen cake from eastern Germany is a sweet delicacy made with butter and raisins, and is eaten during the Christmas season. The tradition of baking Dresden stollen cake dates back centuries and is highly protected. Only 120 bakers in Dresden are permitted to bake it and use the golden quality marke on its packaging.

INGREDIENTS

Dough:

- 42 oz (1.2 kg) flour
- 2 ¾ oz (80 g) fresh yeast
- 13 ½ fl oz (400 ml) milk
- 21 oz (600 g) butter
- Zest of one organic-lemon
- 3 pinches salt

Fruit mix:

- Rum
- 21 oz (600 g) raisins
- 3 ½ oz (100 g) sweet almonds
- 1 tbsp bitter almonds
- 5 ¼ oz (150 g) candied lemon peel

- 3 ½ oz (100 g) candied orange peel
- 3 ½ oz (100 g) sugar
- 2 tbsp (10 g) stollen spice
- 3 ½ oz (100 g) icing sugar for dusting

METHOD:

1.

Making a Dresden stollen cake actually starts the night before, when you mix the raisins and the rum to marinate overnight. If you prefer not to use alcohol, try apple juice instead.

2.

The next day, you're ready to go. Warm the milk a little and dissolve the yeast in it. Leave to activate for 15 minutes.

3.

Mix all the ingredients for the dough in a bowl. Now gently fold in the fruit mix. Cover the dough and leave to rise for around an hour.

4.

Remove the dough from the bowl and shape into a loaf. Bake the loaf in a preheated oven for around an hour at 350 °F (180 °C).

5.

Take the stollen cake from the oven, brush with butter, and dust with plenty of powdered sugar.

Tip: The stollen cake tastes best when it has been left to mature. Place it in a wooden box and leave for around two weeks for the flavors to fully develop.

DRESDEN

A CULTURAL HUB ON THE ELBE

1. TIP:

Dresden is one of Germany's most beautiful cities thanks to its grand buildings on the Elbe river. The Church of Our Lady is just one example of the marvelous architecture to be enjoyed here. Outstanding museums, spectacular concert halls, and a vibrant urban subculture also form part of Dresden's broad cultural backdrop.



MEISSEN PORCELAIN MANUFACTORY

2. TIP:

Meissen porcelain is renowned the world over for its elegance and exclusivity. Founded in 1710, the Meissen porcelain manufactory was the first of its kind in Europe. Today, you can explore the impressive history of this delicate art during demonstrations in the workshops and admire extraordinary pieces made from the white gold in the museum.



SAXON SWITZERLAND NATIONAL PARK

3. TIP:

Saxon Switzerland in the far east of Germany is a spectacular region full of bizarre rock formations, deep gorges, and stunning views. Densely wooded hills and free-standing sandstone rocks are characteristic of the national park. At the foot of the hills, the Elbe river weaves through the landscape like a blue ribbon. A natural paradise that is perfect for walking, climbing, and cycling.

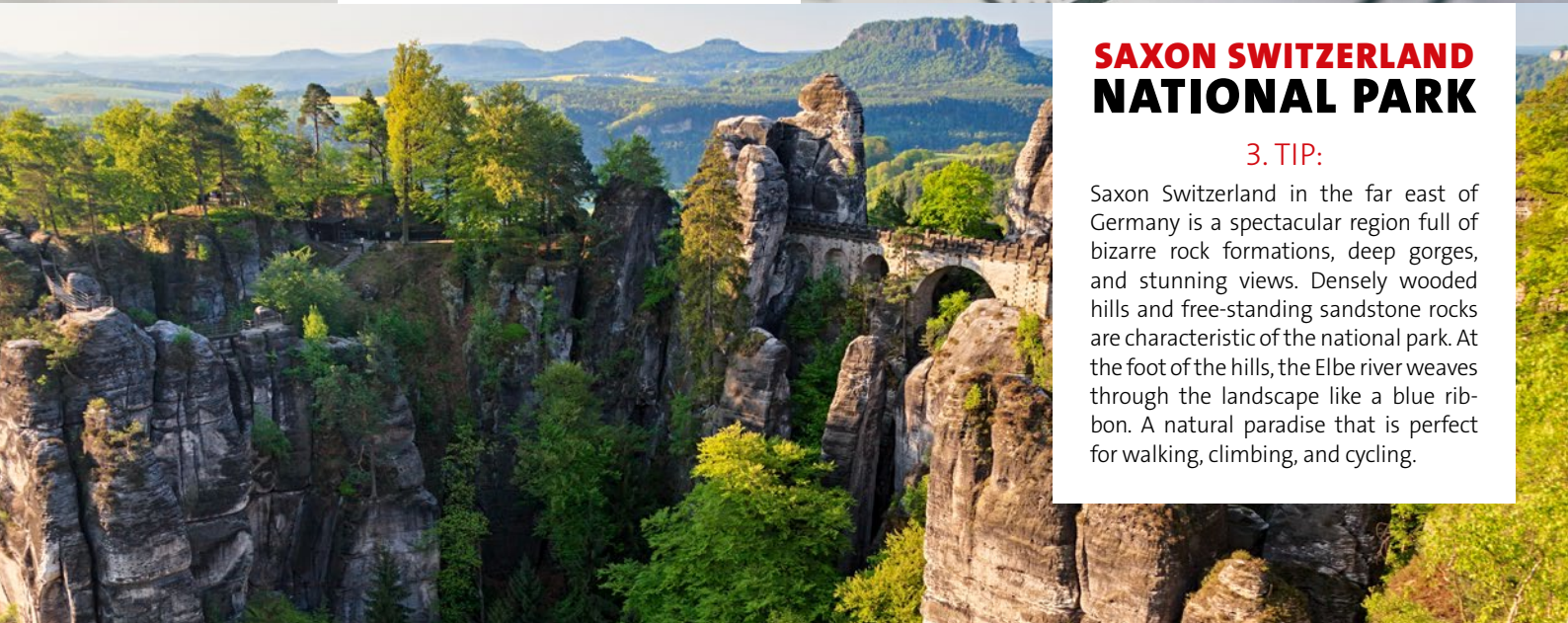


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