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Christmas Stollen (Weihnachtsstollen)

If you want to try authentic Dresden stollen, you have to travel to Saxony. The recipe is guarded by bakeries like a state secret. But this version also brings a taste of German Christmas into your home.

Ingredients (1 large stollen)

- 500 g flour
- 200 ml lukewarm milk
- 30 g yeast
- 120 g sugar
- 200 g soft butter (+ 50 g for brushing)
- 2 eggs
- 250 g raisins
- 100 g candied lemon/orange peel
- 100 g almonds
- Rum or juice for soaking
- Powdered sugar

Quick Recipe

1. Soak the raisins in rum or juice.
2. Dissolve the yeast in milk with a little sugar and let it rest briefly.
3. Knead into a dough with flour, sugar, butter, and eggs; let it rise.
4. Incorporate the fruit and almonds, shape the stollen, and let it rise again.
5. Bake at about 170 °C for 45–60 minutes.
6. While hot, brush with butter, dust generously with powdered sugar, let cool, and ideally let it rest for a few days.