

## **Mini stollen**

1 orange  
75g mixed fruit  
250g strong white bread flour  
2 tsp easy blend dried yeast (In school already)  
50g soft brown sugar  
50g butter  
1 egg  
100ml milk  
200g marzipan



## **Method**

1. Wash, zest and juice the orange. Stir together the zest and juice and mixed fruit in a small bowl and leave to soak.
2. Meanwhile, mix the flour, yeast and sugar in a large bowl. Add  $\frac{1}{2}$  tsp salt and rub in the butter.
3. Beat the egg with the warm milk, then pour onto the flour mix. Stir with a round-bladed knife, then use your hands to bring the mixture together as a soft dough.
4. Tip onto a work surface and knead for a couple of mins, adding a little flour only if you need to stop it sticking. Return the dough to the bowl and cover with cling film.
5. Leave to rise for 45 mins-1 hour in a warm place until doubled in size.
6. Line and tin with baking paper. Roll the risen dough out firmly to a square about 30cm x 20cm. Add the soaked fruit, then scatter the mix along the dough.
7. Roll the marzipan into a sausage the same length as the longest side of the dough, then place it down the centre of the dough and roll up together firmly, a bit like making a sausage roll.
8. Trim the ends, then cut the rest into even lengths and arrange, cut side up, in the tin. Cover with cling film and leave to rise for 45 mins-1 hour until really well risen.
9. Heat oven to 170C fan/gas 5.
10. Bake for 15-20 mins until golden.
11. Brush with melted butter, mix a little water into the icing sugar, drizzle over the buns.

Plan for making:

Monday 27<sup>th</sup> Nov: Bring all ingredients. Soak fruit and make bread dough.

Wed 29<sup>th</sup> Nov: Shape stollen and leave to rise

Thurs 30<sup>th</sup> Nov: Bake, decorate and take home

Photo