

Mini stollen

Thursday 30th Nov: Make and shape, leave to rise and bake at home or lunchtime

Ingredients

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



Skills:

Making and shaping rich yeast bread dough
Decorating and finishing

Method

1. Make the dough: Mix the flour, yeast and sugar in a large bowl. Add $\frac{1}{2}$ tsp salt and rub in the butter.
2. 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.
3. 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.
4. Leave to rise in a warm place until doubled in size or until you are ready to use it.
5. Clean as you go.
6. Wash, zest and juice the orange. Stir together the zest and juice and mixed fruit in a small bowl and leave to soak.
7. Line a tin with baking paper. Roll the dough out firmly to a square about 30cm x 20cm. Add the soaked fruit, then scatter the mix along the dough.
8. 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.
9. Trim the ends, then cut the rest into about 8 pieces and arrange, cut side up, in the tin. Cover with cling film and leave to rise for about 1 hour until really well risen.
10. Heat oven to 170C fan/gas 5.
11. Bake for 15-20 mins until golden.
12. Brush with melted butter, mix a little water into the icing sugar, drizzle over the buns.