

Christmas Fruit Loaf Cake

Weihnachtsstollen

Ingredients

1kg flour
1 tbs of sugar
75g yeast
3/8 litre of milk
300g butter
100g lard and some beef suet
450g of raisins
125g of sugar
100g chopped sweet almonds
50g of chopped bitter almonds
Candied lemon peel
1 tsp of salt



Instructions



Sieve the flour into a bowl and form a well in the centre. Whisk sugar and yeast with warm milk in large cup. Pour this liquid into the hollow and make a thick mash using some of the flour. Cover the mash with some more flour. Spread the other ingredients around the flour in the bowl: melted butter, lard, beef suet raisins, sugar, chopped

sweet almonds, chopped bitter almonds, candied lemon peel and salt. Cover with a cloth and leave for about 20 minutes. When the piece of yeast has risen well, mix everything thoroughly and knead it strongly. Leave the dough in the bowl for about one hour. Then knead the dough once again and form a loaf. Allow to stand for another 10 minutes. Bake it with medium heat for an hour in the preheated oven. After cooling, spread some melted butter on the loaf and sprinkle with powdered sugar.

