

How to Make Stollen (Folded)

With Marzipan

Follow the recipe for the dough for Stollen in the braided Stollen recipe.

Lay out one piece and form it into a large oval about 1/2 inch thick

I filled this one with 8 oz. of Marzipan and a few extra cherry halves It should be about a 1 / 1 / 2 inch diameter ring of Marzipan down the center

Then I folded one third of the dough toward the center.



Folde the other third of the dough overlapping the first fold and make a ridge as shown.

Place on a greased baking sheet, and brush with egg wash (1 egg and 1 tblsp water beaten)

Bake in a 335- 350 degree oven for 25-30 minutes, till brown



This is one traditional way to serve Stollen. Sprinkle a generous amount of powdered sugar o top.



You can see the large white roll of marzipan that is going down to the right of the loaf.

