

# Stollen – a German Christmas cake

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The following recipe is a simple one of the famous German Christstollen.

## Ingredients:

- 500 g **flour**
- 1 sachet **baking powder**
- 1 sachet **vanilla sugar**
- a pinch of **salt**
- 200 g **sugar**
- 150 g **butter**
- 250 g **curd** (German: Quark)
- 2 table spoons of **rum**
- juice of half a **lemon**
- 3 to 4 drops of **rum flavour**
- 1 **egg**
- 2 table spoons of **milk**
- 150 g **chopped almonds**
- **raisins, candied fruits** (to taste)
- 1 sachet **vanilla custard**

Mix all ingredients, roll out the dough a little bit and fold the sides in.

Bake it for 70 minutes at moderate heat (about 175°).

After baking spread melted butter generously and dust it with icing sugar.

Enjoy!