

# The Food Museum's Christmas Stollen

- 100g mixed dried fruit and candied peel
- 180ml Food Museum apple juice (preferably!)
- 7g dried yeast
- 250g plain flour, plus extra for dusting
- 30g flaked almonds
- ½ tsp ground cinnamon
- ½ tsp nutmeg
- Pinch ground cloves
- 70g homemade marzipan (2 parts ground almonds, 1 icing and 1 part caster sugar, bound with egg) (Contains raw egg)
- Melted butter for and icing sugar to finish

Soak the dried fruit in hot water. Warm the apple juice, whisk in the yeast and leave to activate.

Stir the activated yeast mixture into the flour and form into a smooth dough, then cover and leave to prove until roughly doubled in size.

Drain the fruit and add to the dough along with the nuts, spices and marzipan. Knead briefly to combine and shape. Cover and second prove for 30 mins. Bake at 180c until golden brown and hollow to tap.

Cool on wire rack, brush with melted butter and dust with icing.

Enjoy!