

Oma's Christmas Stollen

24 servingsPrep time: 1 hour active, 12 hours inactive (includes chill time)Cook time: 45 MIN

Ingredients

- 2 packages active dry yeast
- ½ cup warm water
- 6 tablespoons unsalted butter, room temperature
- 6 tablespoons lard, room temperature
- ½ cup sugar

- 2 eggs
- ½ cup evaporated milk
- 2 teaspoons orange extract
- 1 ½ cups all-purpose flour
- 1 teaspoon table salt

- ½ cup slivered almonds
- 1 cup golden raisins
- 1 cup currants
- 1 lb. candied fruit
- 3 cups flour
- 4 tablespoons butter, melted and cooled
- ½ lb confectioners' sugar
- 1 teaspoon vanilla extract
- 2-3 tablespoons milk
- Extra candied fruit for garnish

Directions

Dissolve the yeast in the warm water and set aside. In the large bowl of a stand mixer fitted with the paddle attachment, cream the butter, lard, and sugar until fluffy. Beat in the eggs one at a time until fully incorporated. With the mixer running on low, stir in the evaporated milk and orange extract until combined. At this point the mixture may look curdled, but that's not a problem. Whisk together the flour and the salt, then slowly beat it into the creamed mixture until everything is smooth. With a wooden spoon, stir in the almonds, raisins, currants, and candied fruit until well distributed. Place the mixture into a large buttered bowl, turning over the dough to grease all surfaces. Cover and allow to rise in a warm place until the dough has doubled in size, about 60-90 minutes.Punch the dough down, set aside the greased bowl, and place the dough back into the large mixing bowl of the stand mixer, this time fitted with the dough hook. With the mixer running on low speed, gradually work in the remaining 3 cups of flour. Knead with the dough hook for 5 minutes or until dough is smooth and elastic. Butter the set-aside bowl again and place the dough back in, turning it over to grease all surfaces. Cover tightly with plastic wrap and refrigerate overnight.On a lightly floured work surface, divide the cold dough in half. Roll or pat each half into an oval about 5" x 10". Place each formed loaf onto a parchment-lined baking sheet. Brush with the melted butter to coat completely. Allow to rise until doubled, about 60-90 minutes. Toward the end of the rising time, preheat the oven to 325 degrees. Bake the loaves for 45 minutes or until evenly browned and internal temperature registers 190 degrees. Cool 15 minutes on wire racks. Whisk together confectioners' sugar, vanilla, and enough milk to make a spreadable icing. Frost the warm loaves and decorate with extra candied fruit. Cool completely before wrapping in plastic wrap and then foil.

"For as long as I can remember, my mother and German grandmother baked this Stollen recipe as part of our Christmas tradition. My grandmother created the recipe over a century ago in

Germany, and while some ingredients and methods have been updated, lard remains sacred to its flavor and texture. Now, I pass on this tradition to my grandchildren, sharing stories of their great-great-grandmother and her love of baking.” Susan Simpson from Harrington, Delaware

