

# GERMAN FOOD GUIDE

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## Butterstollen

### Ingredients

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2 cups Seedless Raisins  
1 3/4 ounces (50g) [Zitronat](#)  
2 1/2 ounces (100g) [Orangeat](#)  
1/4 cup Rum  
8 - 9 1/2 cups All Purpose [Flour](#)  
2 packages Active Dry [Yeast](#)  
1 3/4 cup Milk (lukewarm)  
1/2 cup Sugar  
Zest from 1 Lemon  
2 Eggs  
3 packages [Vanilla Sugar](#)  
1 teaspoon Salt  
2 1/4 cups (4 1/2 Sticks) Unsalted Butter  
4 tablespoons Powdered Sugar

### Instructions

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Combine raisins, [Zitronat](#), [Orangeat](#), and rum. Allow to soak for 1 hour.

Combine yeast, 1 cup milk, and 1 teaspoon sugar. Add 3 tablespoons flour and mix until a thin batter develops. Allow this mixture to stand (covered) in a warm place for 20 - 30 minutes. This will activate the yeast. The mixture should begin to bubble.

Set aside 1 stick (1/2 cup) butter, 2 packages [Vanilla Sugar](#), and the powdered sugar. This will be used after the Stollen is baked.

To the yeast mixture add the remaining ingredients. Knead into a dough (if using a mixer, use a hook attachment).

Drain excess rum from the raisin mixture. Knead the raisin mixture into the dough.

Transfer dough to a clean bowl and allow dough to rise (covered) in a warm place for 1 hour.

Place dough onto a floured surface. Divide dough into 2 halves. Flatten each half into large oval shapes (about 1 1/2 inches thick). Fold one long side of the oval shape about 1/2 of the way over the dough. Transfer both Stollen to baking sheets lined with parchment paper.

Allow dough to rise again for 30 minutes (covered) in a warm place. In the meantime, preheat oven to 350°F.

Bake Stollen for 1 hour.

Remove Stollen from oven. Melt remaining butter. Brush butter over hot Stollen. Allow all the butter to be absorbed. Sprinkle Stollen with Vanilla Sugar and powdered sugar.

When the Stollen are cool, cover completely with aluminum foil. Store Stollen in a cool, dry place (not the refrigerator) for several days to allow flavors to develop and the fruit to absorb moisture.

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