



Merrifield

GARDEN CENTER

Christmas Stollen

(Three Loaves)

By Merrifield Chef Lilienne Conklin

Ingredients

1/2 cup candied fruit

2 pkgs. dry yeast

1 cup melted butter plus 3 additional tablespoons

2 beaten eggs

1/2 cup water

1/2 teaspoon lemon rind

5 3/4 cups flour

1/2 orange rind

1 teaspoon of salt

1/2 cup raisins

1/2 cup chopped nuts

1 cup milk

1 teaspoon cinnamon

1/2 cup sugar

1/2 cup brown sugar

Directions

Combine milk, butter and water in a saucepan and heat until warm. Bubbles will begin to form.

Combine flour, sugar, salt and yeast in a large bowl. Add lemon and orange rind, fruit, nuts and mix.

Gently stir in milk mixture and eggs. Cover and refrigerate overnight.

Put dough on floured clean kitchen towel and roll into 18 x 12 rectangle. Mix brown sugar and cinnamon, and spread over the 3 tablespoons of softened butter. Spread over the dough and roll up, starting with the 18" side. Cut into 3 loaves. Place on greased cookie sheet. Score the tops of each loaf

