



Small Christmas “Stollen”

(“Stollen”, a German Christmas classic, is a bread-like cake filled with fruit and nuts)

Ingredients for approx. 60 pieces:

250 g wheat flour, **100 g Kölln® White Oats (Instant Oatmeal)**, 1 ½ tsp. baking powder, 80 g sugar, a pinch of salt, a pinch each of ground mace, cardamom and allspice, ½ tsp. ground cinnamon and clove powder, 2 tsp. vanilla sugar, 100 g butter, 300 g quark/curd cheese, grated peel of half an organic lemon, 1 egg, 1 egg yolk, 50 g rum raisins, 20 g each of finely chopped candied orange and lemon peel, **100 g Kölln® Muesli Crunchy Honey-Nut**, **100 g Kölln® Muesli Chocolate**

Furthermore: 50 g butter, 50 g icing sugar, 1 tbsp. cocoa powder

Preparation:

Mix flour with baking powder, sugar, salt and spices. Add quark, lemon peel and eggs with raisins and candied orange and lemon peel and knead. Halve dough. Knead one half with Muesli Crunchy Honey Nut and the other with Muesli Chocolate.

Divide dough into walnut-sized pieces and form into small “Stollen” (the form of little breads), place on a baking tray lined with baking paper and press in slightly along the middle. Bake golden brown in a preheated oven.

Melt butter and brush hot “Stollen” with it. Dust with icing sugar and cocoa powder.

Tip: “Stollen” taste best when freshly baked. They are also delicious with a fruity jam or butter.

Top/bottom heat: 180 °C **Fan assisted oven:** 160 °C

Baking time: approx. 20-25 minutes

Preparation time: approx. 40 minutes