

## Quark – Stollen

Here is a Recipe for Quark Stollen – I know most of you know what Stollen is, this is a special version, but is really, really nice. You need to try it. Serve it with butter – it is perfect!!!

A very special Christmas treat.

Bake well in advance to improve it's flavour, as it will keep for a few weeks. Wrap in foil or store in an airtight container and keep in a cool place. This recipe will make 2 Stollen.

More Christmas Recipes

500g ( 18 oz ) plain flour, sifted  
6 level teaspoons of baking powder  
150g ( 5 1/2 oz ) ground almonds  
150g ( 5 1/2 oz ) unsalted butter, cold, cut into small cubes  
2 eggs,  
150g ( 5 1/2 ) caster sugar  
250g ( 9 oz ) curd cheese  
250g ( 9 oz ) raisins  
110g ( 4 oz ) mixed chopped orange and lemon peel  
the grated rind of 1 lemon ( unwaxed or organic )  
1 teaspoon vanilla extract  
1 tablespoon dark rum  
a few drops of almond extract  
a pinch of salt  
extra: unsalted butter, melted  
powder ( icing ) sugar



1. on a board mix the flour, baking powder, ground almonds, grated lemon rind, eggs, sugar, cinnamon, almond extract, vanilla extract, rum, pinch of salt and the curd cheese all together
2. add the butter and knead fast into a dough
3. now add the raisins and chopped peels and knead in
4. refrigerate for 1 hour
5. divide the dough in half
6. roll out the dough and fold over to form a Stollen
7. **bake at:** 180 C ( 350 F / gas 4 ) for a good 1 hour or until golden brown
8. while still hot brush generously with melted butter and dust with powder ( icing ) sugar
9. leave to cool and store well in a cool place  
dust with more powder ( icing ) sugar just before serving