

Recipes and Tips



Stollen Bites

375 g plain flour	175 g marzipan (grated or cubed)
1 tsp baking powder	100 g dried fruit
½ tsp bicarbonate of soda	½ tsp ground cinnamon
100 g unsalted butter (cold and cubed)	½ tsp ground ginger
75 g caster sugar	Zest of 1 lemon
1 medium egg	Juice of 1 lemon (approx. 2 Tbsp)
1 tsp almond extract	
150 g quark (or soured cream, crème fraiche, ricotta cheese)	

Dusting

- 50 g unsalted butter (melted)
- 100-200 g icing sugar

Preheat the oven to 220°C/200°C fan and line 2 large baking trays with parchment paper

Add the flour, baking powder, bicarbonate, sugar and butter to a bowl and rub together to a crumb texture

If grating the marzipan add it in now with the dried fruit and lemon zest and spices

Add the egg, quark, lemon juice and zest and almond extract and mix with a fork or spatula (or your hands) to a sticky dough

Portion the stollen bites dough with a 5cm scoop or tablespoons and place onto the trays - lightly roll them in your hands to a ball. If you have cubed the marzipan push the cube into the middle before rolling, making it more like a stollen log. It should make about 16.

Bake 12-15 minutes until golden

When they come out of the oven, brush over with some melted butter and dust with icing sugar immediately