



Mutti's Christmas Stollen Recipe ~ Quarkstollen

Ingredients:

- 2 cups cottage cheese, pureed in blender
- 3 $\frac{1}{3}$ cups flour, all-purpose
- 2 tsp baking powder
- 3 eggs
- 1 tsp vanilla
- $\frac{3}{4}$ cup granulated sugar
- pinch salt
- 1 Tbsp lemon peel, grated
- 1 Tbsp almonds, chopped
- 1 Tbsp raisins
- 3 Tbsp mixed candied fruit, chopped
- 3 Tbsp mixed candied peel, chopped
- 1 Tbsp butter, melted
- 1 Tbsp powdered sugar

Instructions:

1. Preheat oven to 375° F.
2. Grease and flour a baking sheet
3. Sift flour mixed with baking powder into large bowl. Make an indentation in center.
4. Add cottage cheese, eggs, vanilla, sugar, salt, lemon peel, almonds, raisins, and candied fruits into indentation.
5. Mix to a firm dough with your hands and knead LIGHTLY. If it is too moist, add a bit of extra flour.
6. Shape into traditional stollen-shaped loaf, wetting hands to keep dough from sticking. Place on prepared baking sheet.
7. Bake 50 - 60 minutes or until wooden pick inserted in center comes out clean.
8. Transfer to cookie rack. Brush melted butter over warm loaf and sift powdered sugar over it.
9. Let cool and serve.