

Christmas Cookies (Christmas Stollen – cookies)



Christmas bread, Christmas stollen, Christmas cake – wherever I look, I see another name and I do not know how to translate this name exactly. For me it is Weihnachtsstollen and though it is hard to translate, but you know what I mean. Christmas stollen is normally bread-shaped, fragrant, sweet and very aromatic. This time I have prepared Christmas stollen for you in a slightly different form, like cookies that disappear in two bites.

INGREDIENTS FOR THE DOUGH :

450 g of flour

125 ml of milk

2 packages of vanilla sugar

200 g of margarine for cakes or butter (room temperature)

2 g of salt

1 package of fresh yeast (40 g)

50 g of sugar

1 teaspoon of Amaretto (you can use alcohol-free Amaretto, too)

150 g of almonds (finely chopped)

75 g cranberry (soaked in milk for a few hours)

75 g of raisins (soaked in milk for a few hours)

200 g of candied fruit (finely chopped)

Peel of one lemon

Peel of one orange

A squeeze of half lemon

ADDITIONAL INGREDIENTS :

200 g of margarine for cakes or butter (melted)

Powder sugar (for sprinkling cookies)

PROCEDURE :

1 . dissolve 1-2 spoons of sugar with yeast in warm milk, leave aside to let the yeast activate...

2 . drain the raisins and cranberries in a sieve and then drain them well with your hands...

3 . when the yeast has activated, add all the dough ingredients into the flour...

4 . make the dough which is slightly sticky (do not add any more flour)...

5 . oil the worktop and form the dough into a ball...

6 . oil the bowl with a little oil, just enough to avoid sticking of the dough to the bowl and leave the dough at a warm place to double its size...

7 . cover a big baking tray with parchment paper...

8 . put the dough on the parchment paper with two spoons or

with a mini ice-cream spoon ...

9 . leave a little space between the cookies so that they do not get together during baking...

10 . the cookies go into an oven pre-heated at 175 degrees for ca . 13 – 16 minutes, depending on the oven...

11 . cookies are ready when they get lightly golden colour ...

12 . soak each cookie in the melted margarine and put them all on a grid to drain the rest of the fat and then sprinkle them with powder sugar abundantly...

13 . leave the cookies to cool down completely...

NOTE AND ADVICE :

1 . Instead of powder sugar, you can use thermostable sugar that does not melt on the cookies and it is less sweet than ordinary powder sugar.

2 . Make sure that the cookies are approximately equal in size, so they can be equally baked.

3 . It is obligatory to soak raisins and cranberries in milk for a few hours, so that they do not burn during baking.

4 . Put the cookies in a cookie box and leave them for a couple of days so that all the ingredients get together.





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