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## QUICK QUARK STOLLEN

Overnight soaking – Oven: 1h – Easy

250g raisins  
100ml dark rum  
2 eggs  
130g sugar  
1 sachet vanilla sugar  
1 tsp vanilla bean paste  
200g butter, soft + 80g melted butter for brushing  
250g Quark (less than 10% fat)  
500g flour  
5 tsp baking powder  
3 tsp Christmas stollen spice blend\*  
150g mixed candied citrus and orange peel  
50g candied ginger  
40g icing sugar

1. Start by soaking the raisins: put the raisins into a small bowl, pour the rum over, stir and cover. Leave to soak for 8 hours or overnight.
2. The next day, put the eggs into a large mixing bowl and add the sugar, vanilla sugar and vanilla bean paste. Whisk until pale, then add 200g of the butter and whisk until creamy. Add the quark and whisk again until creamy.
3. Preheat the oven to 160°C fan.
4. In a separate bowl, mix the flour, baking powder and Christmas stollen spice blend. Gradually add to the wet mix and fold in with the kneading attachment of an electric whisk. If it gets too hard to knead with the machine, use your hands.
5. Once you have a dough, add the soaked raisins (and remaining liquid, if any), the mixed peel and candied ginger and knead into the dough so the fruit is well spread.
6. Place the dough onto a baking sheet lined with baking paper, and mould into a log (it is quite big, so if you prefer you can make two smaller logs out of the dough). If you want to try and get the typical stollen shape, you can mould the dough with your hands: run your hand along the middle of the log, and slightly press down one side of the log, so it's a bit less high than the other and there's a small indentation running along the middle.
7. Bake in the oven for about 1 hour - check whether the stollen is done by inserting a wooden skewer, if no dough sticks to it, it's done.
8. Once the stollen is done, take out of the oven and brush with half the melted butter, then dust with half the icing sugar. Leave to cool for 15 minutes and repeat the process, then leave to cool completely.
9. The stollen keeps covered in a cool place for a couple of weeks.

TIPS:

- You can add marzipan to your stollen – simply form a long sausage and lay it alongside the middle of the stollen, then fold over the edges to cover the marzipan.
- You can use any dried fruit you fancy in your stollen - why not use dates or apricots instead?

\*If you don't live in Germany or Luxembourg, it's hard to find Christmas Stollen spice mix, but you can make your own. Just mix 1/2 a teaspoon of cinnamon, cardamom, ginger and 1/4 a teaspoon of nutmeg and cloves (all ground) and use this instead.

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