

Stollenkonfekt

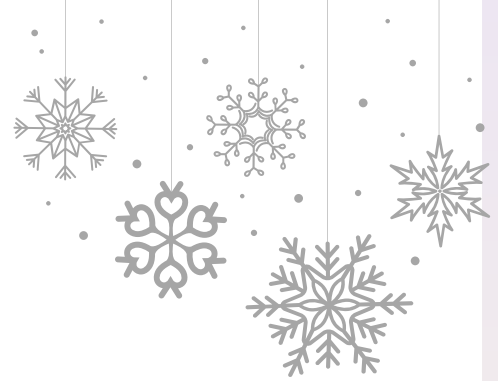
Makes 49 cookies

Ingredients:

1 cup (250g) quark (or full fat greek yogurt)
2 1/4 tps (50g) yeast (fresh or dry)
2/3 cup (100ml) milk
2/3 cup (125g) sugar
1 tsp Vanilla Extract
4 cups (500g) All-Purpose flour
1 1/4 cup (125g) almond flour/meal
10 Tbsp (150g) unsalted soft butter
1/2 tsp salt
1 tsp lemon peel
2 egg yolks
1/3 cup (50ml) apple juice or water as needed

1/4 cup (50g) candied lemon (Zitronat)
3/4 cup (150g) raisins

to brush with 10 Tbsp (150g) unsalted butter
Dust with powdered sugar



Instructions:

1. In a large mixing bowl mix flour, almond meal, sugar, salt, yeast, quark, milk, Vanilla, egg yolks, and butter, and mix until a soft and uniform dough forms. The dough should not be sticky.
2. Knead the dough until smooth (about 5 minutes) and then add the candied lemon peel and raisins.
3. Place the dough into a bowl, cover it with plastic, and let rise in a warm place for 45 minutes.
4. Cut the dough into 49 even pieces. Flatten each piece out and fold over.
5. Preheat your oven to 350°F (180°C).
6. Place the cookies on a parchment-covered cookie sheet.
7. Bake in the preheated oven for about 15 minutes.
8. While the cookies are baking, melt butter in a saucepan and once the cookies come out of the oven brush each with melted butter and then dust with powdered sugar.

