

# Stollen Bites

Makes 1 Slab  
(25 bites when portioned)



*Bettys*  
EST. 1919

## INGREDIENTS

40g raisins  
60g sultanas  
30ml dark rum  
175g plain flour  
15g caster sugar  
1tsp Dresdner stollen spice mix\*  
(\*A blend of Cardamom,  
Mace & Cinnamon)  
Pinch of salt  
30g butter  
10g vegetable shortening  
1 whole egg (medium)  
1 egg yolk  
20ml whole milk  
30g fresh yeast  
Extra flour for rolling

### *For the filling:*

160g marzipan  
Extra icing sugar for rolling

### *To finish:*

40g butter  
Zest of 1 orange  
20ml dark rum  
1tsp stollen spice  
50g icing sugar

## METHOD

1. The day before, soak the dried fruit in 30ml of dark rum and leave to soak overnight.
2. Sift the flour, caster sugar, stollen flavouring and salt into a large mixing bowl. Rub in the butter and vegetable shortening until you have a breadcrumb texture.
3. Using a sieve, strain the dried fruit over a small bowl and keep to one side to drain.
4. In a measuring jug, beat together the whole egg and egg yolk with the milk. Add the yeast and whisk until dissolved.
5. Make a well in the flour/dry mix and pour in the egg, milk and yeast. With a cutlery knife, bring together the ingredients to form soft dough.
6. Tip the dough onto a lightly floured work surface and knead lightly for 2-3 minutes.
7. Press out to form a flat disk and sprinkle over the strained fruit, knead for 1 minute until the fruit is evenly distributed.
8. Divide the marzipan in two and knead each slightly until pliable.
9. Roll out each marzipan piece using some icing sugar into a 20cm square and keep to one side whilst rolling the dough.
10. Roll out the dough to a 20cm x 60cm rectangle.
11. Place a square of marzipan onto the centre third of dough. Cut down one side to remove a second third of dough and lay on top of the marzipan.
12. Place the second square of marzipan on top of the dough and cover with the last third of dough.
13. Lift onto a square of baking parchment and sit the layered dough in a 20cm x 20cm baking tin.
14. Leave to prove in a warm place for 20 minutes or until nearly doubled in size.
15. Preheat the oven to 190°C (fan assisted).
16. Bake in the preheated oven for 20-25 minutes until golden brown.
17. When cooled trim away the edges and portion into 5 strips then cut each strip into 5 cubes.
18. In a small saucepan, melt the second measure of butter with the rum and orange zest.
19. Dip each of the stollen cubes in the butter mix and stand on a cooling wire
20. Leave to rest for 30 minutes before dipping each in icing sugar and stollen spices.
21. Transfer the stollen bites to a tin to store. Dredge with icing sugar when served.