

GERMAN FOOD GUIDE

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Quarkstollen

Number of Servings: 16

Ingredients

4 3/4 cups 21 oz (600g) Flour
1 tablespoon Baking Powder
1 cup Sugar
1 package Vanilla Sugar
A pinch of Salt
2 tablespoon Rum
1 teaspoon Almond Extract
2 Eggs
1 1/2 sticks Butter, room temperature
9 oz (250g) [Quark](#)
1 cup Raisins
3/4 cup Almonds, finely ground
1 cup Almonds, chopped
1/2 cup Candied Orange Peel (Orangeat)
1/2 cup Candied Lemon Peel (Zitronat)
Zest from 1 Lemon
Powdered Sugar

Instructions

Preheat oven 350°F (180°C).

Combine the flour and backing powder. Sift.

Combine raisins and rum. Allow raisins to rehydrate by absorbing the rum

Cream the butter with a mixer until smooth. Add sugar and vanilla sugar to butter and mix a few more minutes until the butter has absorbed the sugar. Add eggs one-at-a-time, allowing the butter to absorb the egg before adding the second one. If the egg begins to scramble, add 1 teaspoon of the flour and mix until smooth. Add quark, lemon zest, almond extract, and salt. Mix until smooth.

Add flour to the butter mixture. Mix in ground and chopped almonds, candies orange and lemon peels, and raisins.

Place dough onto a floured surface. Flatten the dough into a large oval shape. Fold over one side about half way over the dough. Transfer to a baking sheet lined with parchment paper.

Bake Stollen for 60-65 minutes or until a stick poked into the center of the cake comes out clean.

Allow stollen to cool. Dust with powdered sugar.

