

RECIPE CARD

Holland: Dutch Christmas Bread (Kerstbrood)

First made in the 14th-century, this sweet, spiced loaf is filled with dried fruits and nuts. Enjoy with butter on cold winter mornings! Please note: This recipe requires a stand mixer.

INGREDIENTS:

**2 sticks + 2 tbsp
unsalted butter, divided**

2 large eggs

1 large egg yolk

½ cup sour cream

¾ cup milk or water

**1 ¼ -oz packet active
dry yeast (2 ¼ tsp)**

**4 ½ cups + 2 tbsp
all-purpose flour, divided**

**1³lb (3 ½ cups) assorted
raisins, slivered almonds,
and chopped candied fruits**

**¼ cup + 2 tbsp
granulated sugar**

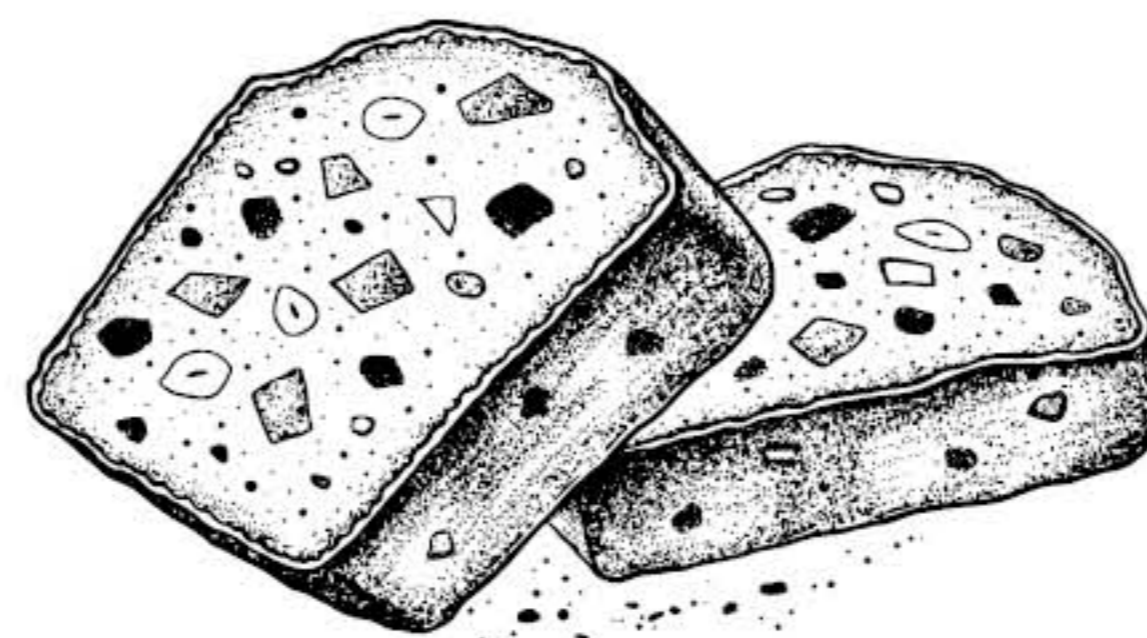
½ medium lemon

½ tsp kosher salt

**Cooking spray or neutral oil,
for coating the bowl**

7 oz almond paste

Powdered sugar, for dusting



DIRECTIONS:

Place 2 sticks of butter in the bowl of a stand mixer. Place eggs, egg yolk, and sour cream on the counter until the butter is softened.

Meanwhile, place ¾ cup milk/water in a measuring cup or bowl. Microwave until warm to the touch, about 40 seconds. Add 1 packet of active dry yeast and stir. Let stand until bubbly, about 5 minutes (if the yeast doesn't foam, try again with new yeast). Add ½ cup of the all-purpose flour and stir. Cover and let sit in a warm place until light and foamy (60-75 minutes).

DIRECTIONS:

Place assorted raisins, slivered almonds, and chopped candied fruits in a large bowl, then add 2 tbsp of flour, and toss until well-coated.

Beat the butter with the paddle attachment on medium speed until lightened, about 2 minutes. With the mixer still running, add $\frac{1}{4}$ cup plus 2 tbsp of granulated sugar and beat for 2 minutes. Stop the mixer and scrape down the sides of the bowl. Mix the eggs and egg yolk in one at a time on medium speed for 2 minutes (it will look curdled).

Stop the mixer and scrape down the sides of the bowl. Finely grate the zest of $\frac{1}{2}$ medium lemon (about 1 tsp) into the bowl. Add the sour cream and $\frac{1}{2}$ tsp kosher salt, beat on medium speed until well combined, about 1 minute.

Swap out the paddle attachment with the dough hook. Add the yeast mixture and beat on medium speed until combined, about 1 minute. With the mixer on the lowest speed, gradually add the remaining 4 cups of all-purpose flour and beat until the dough is smooth, elastic, very sticky, and soft (~12 minutes). Meanwhile, lightly coat a large bowl with cooking spray or neutral oil.

Scrape the dough into the greased bowl and cover with a kitchen towel. Let rise in a warm place until doubled in size, 60-90 minutes. Meanwhile, roll 7 oz almond paste into a 13-inch-long log, about $\frac{3}{4}$ -inch wide. Line a large, rimmed baking sheet with cooking spray, neutral oil, or parchment paper.

DIRECTIONS:

Generously dust your work surface with all-purpose flour. Turn the dough out onto the flour. Sprinkle with half of the floured fruits and nuts, then fold the dough over it to cover. Pat the dough down, then sprinkle with the remaining floured fruits and nuts. Fold again until evenly distributed throughout the dough.

Flatten the dough into a 13x9-inch oval with a long side closer to you. Place the almond paste on the lower third of the dough. Fold the dough into thirds like a letter: Fold the bottom third up and over the almond paste, then fold the top third down. Press the ends to seal and form into an elongated shape that's about 13x7 inches.

Transfer the dough to the baking sheet, seam-side down, and cover loosely with a kitchen towel. Let rise in a warm spot until puffed, about 45 minutes. Meanwhile, heat the oven to 350°F.

Melt the remaining 2 tbsp of unsalted butter. Uncover the stollen and brush with butter. Bake on the middle rack until lightly golden brown or an internal temperature of 190°F (45-50 minutes). Check after 30 minutes: If it is browning too quickly, lightly cover with aluminum foil and continue baking.

Let the stollen cool completely on the baking sheet, about 90 minutes. Generously dust with powdered sugar before slicing and serving.