



Stollen

MIX

OUR HOLIDAY RECIPE FOR

Traditional Stollen

Festive baking made simple! Our mix makes a sweet, buttery, yeasted stollen. Perfect for holiday gatherings; easy to make ahead. Just add your own fruit, nuts, and topping.



YOU'LL NEED

3/4 cup water

1 stick (8 tablespoons) butter, softened

3/4 pound (3 cups) mixed dried or candied fruit, soaked 24 hours in rum, brandy or vanilla syrup, then drained

confectioners sugar, as needed

BAKES TWO 1-POUND LOAVES



THIS BOX CONTAINS STOLLEN MIX AND YEAST PACKET.

- 1 • COMBINE** mix with yeast, water, and butter. Mix and knead by hand, mixer, or bread machine until dough is smooth, adding additional liquid or flour as needed.
- 2 • KNEAD** well-drained fruit into dough until evenly distributed.
- 3 • DIVIDE** dough in half. Place halves on a clean, lightly greased work surface, cover, and allow to rise for 1/2 hour.
- 4 • ROLL** each piece of dough into an 8" x 6" oval. Fold in half lengthwise, pressing lightly on the edges to seal. Place on a lightly greased or parchment-lined baking sheet. Cover and let rise for another 1/2 hour.
- 5 • BAKE** in upper third of the preheated 350°F oven for 40-45 minutes, or until golden brown.
- 6 • IMMEDIATELY** brush stollen with melted butter and roll gently in confectioners' sugar.
- 7 • LET** cool completely. Roll in sugar again and store in airtight container.

BAKER'S TIP:

To make ahead: Freeze baked stollen and roll in sugar just before serving.

COMPLIMENTS OF

The King Arthur Flour Kitchen



TRADITIONAL

Stollen

BREAD MIX

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.

855.371.BAKE (2253)

KingArthurFlour.com/contact

100% EMPLOYEE-OWNED. 100% COMMITTED TO QUALITY.



We're committed to using the power of business as a force for social and environmental good.



OUR HOLIDAY RECIPES

Stollen

MIX

Traditional festive yeasted stollen is sweet, tender, and light; add your own fruit, nuts, and topping.

LIMITED TIME ONLY



NET WT 16.25 OZ (1LB 0.25 OZ) 461g



Serving suggestion

100158M402K

Nutrition Facts

Serving Size 3 tablespoons mix (29g)
Servings Per Container 16

Amount Per Serving	Mix	Prepared
Calories	100	220
Calories from Fat	5	50
% Daily Value**		
Total Fat 0g*	0%	9%
Saturated Fat 0g	0%	18%
Trans Fat 0g		
Cholesterol 0mg	0%	5%
Sodium 230mg	10%	10%
Total Carbohydrate 20g	7%	11%
Dietary Fiber 1g	4%	8%
Sugars 3g		
Protein 4g		
Vitamin A	0%	6%
Vitamin C	2%	2%
Calcium	2%	4%
Iron	2%	4%

*Amount in Mix: Prepared contributes an additional 120 Calories (45 Calories from Fat), 6 g Total Fat (3.5 g Saturated Fat), 15 mg Cholesterol, 14 g Total Carbohydrate (1 g Dietary Fiber, 15 g Sugars), 1 g Protein.

**Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: BREAD MIX: Wheat Flour, Sugar, Wheat Gluten, Baking Powder (sodium acid pyrophosphate, baking soda, cornstarch, monocalcium phosphate), Whey, Nonfat Milk, Natural Flavor, Defatted Soy Flour, Sea Salt, Xanthan Gum. **YEAST:** Yeast, Sorbitan Monostearate, Ascorbic Acid. **CONTAINS:** Milk, Soy, Wheat.

THE KING ARTHUR FLOUR COMPANY, INC.
NORWICH, VERMONT 05055
800 827 6836 | KingArthurFlour.com

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Produced on equipment that also processes eggs, almonds, hazelnuts, pecans, walnuts, and coconut.

BEST IF BAKED BY:



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