

CAKES

MARZIPAN GERMAN CHRISTMAS CAKE†

(MARZIPANSTOLLEN)

- 2 oz. diced citron or lemon peel
- 2 oz. diced orange peel
- 1 cup raisins
- 2 tablespoons flour
- 1 cup chopped almonds
- 4 cups flour
- 1 package dry yeast
- 1/3 heaping (overflowing) cup sugar
- 1 cup lukewarm milk
- 2 sticks (1 cup) butter or margarine (room temperature)
- 1 egg
- 1 8 oz. can almond paste
- 1/3 cup powdered sugar
- 3 tablespoons butter or margarine
- powdered sugar

Pour 2 tablespoons flour over the orange peel, citron and raisins. Mix well and set aside. Place the 4 cups flour in a large bowl, make a well, drop in 1 ½ teaspoons sugar (from 1/3 cup), yeast and 1 ½ tablespoons lukewarm milk. Stir carefully only the ingredients in the well. Cover the bowl and let it sit for 15 minutes. Add sugar, milk, soft butter or margarine and egg and beat until mixed. Turn out on a countertop and knead until smooth and elastic adding a little flour if too sticky. Place in a large bowl, cover and let it rise in a warm place (45 minutes). Place dough on a countertop and knead in the raisins and peels (set aside earlier) and the chopped almonds. Place in a bowl, cover and let rise in a warm place for 20 minutes. Meanwhile place almond paste on a countertop, sprinkle 1/3 cup powdered sugar over it and knead into a paste. Form into a roll about 14" long. Roll dough into a rectangle 16" X 13". Lay the almond paste in the middle. Fold the dough closest to you over the almond paste. Repeat with the other side making sure the almond paste is totally covered. Place on a greased cookie sheet 16" X 8". (This size of cookie sheet keeps the cake from spreading.) Cover with a cloth and let it rise another 40 minutes. Bake in a preheated oven at 375° for 45 to 55 minutes. If top gets too dark place aluminum foil over the top in a tent fashion. Melt 3 tablespoons

butter or margarine, brush over the hot cake and then liberally sprinkle with powdered sugar.

Important: Place an ovenproof bowl or pan filled with water in the bottom of the oven. This keeps the bottom of the cake from getting too hard.

Makes 1 cake

