

## A Festive Taste of Tradition: The Dresdner Stollen



For centuries, the Dresdner Stollen has been a beloved centerpiece of German Christmas celebrations. This rich, fruit-filled loaf hails from Saxony and carries deep symbolic meaning. Its folded, sugar-dusted shape is said to represent the swaddled Christ child in the manger.

Crafting an authentic Stollen is a ritual in itself. Unlike ordinary yeast breads, this dough demands patience, precision, and a warm environment. Ingredients should be brought to room temperature well in advance, some bakers even let them rest overnight in a cozy kitchen to ensure the perfect texture.

Historically, European homes were chilly in winter, and this recipe reflects that slower, more deliberate rhythm. So take your time, honour the process, and enjoy the magic of baking a holiday classic that's been passed down through generations.

Source [www.mybestgermanrecipes.com](http://www.mybestgermanrecipes.com)

## Ingredients

1 kg flour  
100g fresh yeast (or 2 packages active dry yeast)  
500ml milk  
200g sugar  
450g butter  
zest of 1 lemon  
1 1/2 level tsp cardamon  
1/2 level tsp mace  
10g salt  
500g raisins  
150g dried currants  
150g chopped raw almonds  
30g chopped bitter almonds (or a few drops of bitter almond oil)  
100g butter  
100g coarse sugar  
2 packets vanilla sugar  
125g icing sugar



## Method

*Ideally ingredients should be at room temperature.*

1. Place flour into a baking bowl and make a mold in the middle.
2. Add the crumbled yeast with 2 tbsp sugar and some milk into the mold.
3. With some flour whisk it so you get a "starter dough".
4. Cover with a clean kitchen cloth and keep at a warm place for 40-50 minutes.
5. Mix flour and starter dough with remaining milk and sugar, warm butter, lemon zest, spices and salt.
6. Mix really good until the dough peels away from the inside bowl walls.

7. Boil water and scald raisins, dry them on kitchen cloth or paper.
8. Add raisins, currants, candied orange and lemon peel and almonds to the dough. Cut the candied peel into little pieces if needed.
9. Knead everything thoroughly and form a ball.
10. Cover again, let sit for 30-40 minutes, dough needs to rise significantly.
11. Again knead the dough very thoroughly, let rise covered for another 30-40 minutes, then form it into a Stollen.
12. Preheat oven to 190-200 degrees C (375-400 F).
13. Grease a baking tray with butter, place Stollen on it.
14. Bake for 70-90 minutes until the surface is golden brown. If the Stollen gets brown early cover it with aluminum foil or a sheet of greased parchment paper.
15. When Stollen is done brush butter onto its surface.
16. Sprinkle first with coarse sugar than with a mix of vanilla sugar and icing sugar.

**TIPS:** Let the Stollen sit for at least 1 week (ideal is 3-4 weeks). Keep the Stollen in a cool, dark and moist place. Wrap it into a linen cloth and keep it in a tin or wrapped with aluminum foil. The Stollen will be good for up to 3 months.