

FATE BRUMMIE STOLLEN

Ingredients

200g Fate Low Protein All Purpose Mix

75g Block margarine

60g light soft brown sugar

125g dried mixed fruit

1 tsp ground cinnamon

Grated rind of 1 lemon

120mls water

A little extra Fate All purpose mix to shape

Icing sugar to sprinkle

Pre heat the oven, Gas 6. 200°C 400°F



Method

1. Place the Fate Low Protein All Purpose mix into a mixing bowl. Rub in the block margarine until it resembles fine breadcrumbs.
2. Stir in the sugar, mixed dried fruit, cinnamon and lemon rind.
3. Add the water, and using a large metal spoon, mix well to form a smooth and soft mixture.
4. Leave to rest for 8-10 mins. The mixture will thicken.
5. Sprinkle the work surface with a little Fate All-Purpose mix and turn the Stollen mixture out.
6. Dust your hands lightly with All Purpose mix and gently shape into a fat sausage shape about 22 cms (9inches) long.
7. Place onto a greased baking tray and bake in the oven for 25 – 30 mins until golden brown, risen and a skewer pushed into the middle comes out clean.
8. Place onto a wire rack and while the Stollen is still hot, sprinkle generously with icing sugar.

Leave to cool.

The Stollen freezes well, cut into portions, wrap well and when needed, just defrost and warm through in the microwave.

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