CHRISTMAS · DECEMBER 25

Christstollen bites for Christmas

Prep 30 min **Cook** 18 min **Cool** 20 min **Total** 1 hr 8 min **Makes** About 30 bites **Level** Easy

ADULT SUPERVISION REQUIRED

Cooking is for children and grown-ups together. An adult should supervise at all times and handle the oven, stovetop, knives, and anything hot. The pan comes out of the oven hot, so a grown-up moves the bites, and children roll them only once they are warm, not hot. Chopped nuts and raisins can be choking hazards for children under 4; leave out the almonds and cut the fruit small for toddlers.

ALLERGY INFORMATION

Contains wheat (gluten), milk, and egg. Contains tree nuts if you add almonds or marzipan, so leave both out for a nut-free batch. Check the labels on dried fruit and candied peel. Always read ingredient labels, since brands vary, and ask about food allergies before you cook or share.

INGREDIENTS

Dough

- 2 cups (250 g) all-purpose flour
- ⅓ cup (65 g) granulated sugar
- 2 teaspoons baking powder
- ¼ teaspoon salt
- Grated zest of 1 lemon
- ½ cup (1 stick, 115 g) cold butter, cut into cubes
- ½ cup (125 g) quark or whole-milk ricotta
- 1 large egg
- 1 teaspoon vanilla extract
- 1 cup (150 g) raisins, dried cranberries, or chopped candied peel
- ⅓ cup (40 g) chopped almonds and 2 oz (60 g) marzipan, both optional

Snowy coat

- 4 tablespoons (60 g) butter, melted
- 1 cup (120 g) powdered sugar

METHOD

1. Heat the oven to 350°F (180°C) and line a baking sheet with parchment paper. If using marzipan, roll it into 30 pea-size balls.
2. Whisk the flour, sugar, baking powder, salt, and lemon zest in a large bowl. Rub in the cold butter with your fingertips until it looks like coarse crumbs.
3. Stir the quark or ricotta, egg, and vanilla together, then add them to the bowl with the dried fruit and almonds. Mix with a fork, then knead briefly with your hands just until the dough holds together. If it is very sticky, add a spoonful of flour.
4. Roll the dough into 30 balls the size of a walnut, about 1 heaping tablespoon each. Press a marzipan ball into the middle of each one and pinch the dough closed around it. Set them 1 inch (2.5 cm) apart on the pan.
5. Bake 15 to 18 minutes, until the bottoms are golden and the tops are firm and just starting to color.
6. While the bites are warm, brush them all over with melted butter and roll them in powdered sugar. Let them cool, then roll them again for a thick white coat.

LITTLE HELPERS CAN (WITH A GROWN-UP)

- Rub the butter into the flour with your fingertips
- Roll the marzipan into tiny balls
- Roll the dough balls and tuck in the marzipan
- Roll the warm bites in powdered sugar

GOOD TO KNOW

- For a more classic stollen flavor, add ¼ teaspoon each of ground cardamom and nutmeg, and use part candied orange and lemon peel with the raisins.
- Stollen bites keep about 1 week in an airtight tin, and they freeze well for 1 month. Roll them in fresh powdered sugar after thawing.

A BLESSING BEFORE WE EAT

Bless us, O Lord, and these thy gifts, which we are about to receive from thy bounty, through Christ our Lord. Amen. Holy Mary, who wrapped the Christ Child in swaddling clothes and laid him in the manger, pray for us.