

# Recipe

## Ingredients

### Dough

- 100 gr butter (room temperature)
- 75 g sugar
- 150 gr low-fat quark
- 300 gr flour
- 1 teaspoon cinnamon
- 0.5 packet baking powder
- 1 packet orange zest
- 50 g chopped almonds
- 150 g raisins

### Coating

- 125 gr powdered sugar
- 100 gr butter

## Instructions

1. Preheat the oven to 180° top/bottom heat.
2. Mix the butter and sugar until fluffy. Add the quark and mix briefly.
3. In a separate bowl, mix the flour, cinnamon and baking powder. Add to the butter mixture with the orange zest, almonds and raisins and mix briefly.
4. Shape the dough into about 40 ping-pong ball-sized balls.
5. Place on a baking tray lined with baking paper and bake in the middle of the oven for 12 - 15 minutes.
6. Melt the butter while the stollen confectionery is in the oven.
7. Brush the warm stollen confectionery with the melted butter and roll in powdered sugar.
8. Leave to cool and enjoy.

