

# German Christmas Stollen

1 lb      *cream cheese*  
2        *eggs*  
½ tsp    *salt*  
2 cups   *sugar*  
3 tbsp   *lemon juice*  
2 tbsp   *rum*  
2 tbsp   *rose water*  
1 tsp     *vanilla extract*

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4½ cups *flour*  
1 tsp     *baking powder*

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1 cup     *slivered almonds*  
¾ cups   *chopped candied lemon peel*  
¾ cups   *chopped candied orange peel*  
¾ cup     *dried cranberries*

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½ stick   *butter*  
2 tbsp    *confectioner's sugar*

With a handheld or stand-mixer, blend the cream cheese, eggs, salt, sugar, lemon juice, rum, rose water, and vanilla extract.

Add flour and baking powder and blend in. Add nuts and fruits and evenly incorporate into dough.

Thinly coat a half-size cookie sheet (13"×18") with butter and dust with flour. Use semolina flour if available. This will prevent the dough from sticking to the cookie sheet.

Transfer dough onto cookie sheet and shape into a loaf.

Bake at 380°F for about one hour. The exact baking time depends a lot on the shape of the loaf. Check that the Stollen has baked completely by probing it with a wooden skewer. If no dough sticks to the skewer, the Stollen is done.

Melt butter in microwave (about 30s) and pour over the hot Stollen. Then dust with confectioner's sugar.