



## RECIPE: STOLLEN ICED BUNS

**Makes: 12 Buns**

### Ingredients

For the Fruit:

75g Sultanas

75g Raisins

75g Dried Cranberries

100g Mixed Peel

For the Dough:

500g Strong White Bread Flour

8g Salt

80g Caster Sugar

1 heaped tsp Mixed Spice

100g Butter (softened)

200g Whole Milk (at room temperature)

1 Medium Egg

24g Fresh Yeast or 14g Dried Fast Action Yeast (two sachets)

For the Icing:

300g Icing Sugar

50g Water or Orange Juice

### Method

Soak the Fruit

1. Put the raisins, sultanas and cranberries in a bowl and cover with boiling water from the kettle. Leave to soak for 10 minutes then drain and set aside to cool. Once cool, stir in the mixed peel. Alternatively, soak overnight in cold water then drain and add the mixed peel.

Making the Dough

1. In a large mixing bowl weigh your flour, salt, sugar and spice and mix everything together.
2. Dot small pieces of the butter over the top - no need to rub the butter into the flour as long as the pieces are small.

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3. Whisk the milk and egg together in a jug (you can warm the milk very gently if cold from the fridge but it shouldn't be any warmer than room temperature) and stir in the yeast (fresh or dried) to dissolve.
4. Add the liquid to the bowl and mix everything together with your dough scraper.
5. Tip out onto a clean surface and knead well for 8 minutes - don't add any extra flour at this point, just keep scraping up the dough and any sticky buttery bits every once in a while (see Tip below).
6. Spread out the dough to a rough rectangle. Sprinkle over the fruit then fold up the dough over the fruit like a parcel. Continue to knead the dough for a few more minutes until the fruit is evenly mixed through, it will be a bit messy at first but it will all come together so don't worry!
7. Shape the dough into a rough ball and place it back in your mixing bowl with a light dusting of flour. Cover with a clean cloth and leave to rest at room temperature for 90 minutes.

#### Dividing and Shaping

1. Line a large baking tray with baking parchment.
2. When the dough has puffed up nicely, lightly dust your work surface with a little flour and turn out the dough. Press all over with your fingertips or knuckles to flatten slightly and knock out the air.
3. Form the dough into a rough rectangle by folding down from the top of the circle and up from the bottom a few times - this will make it easier to cut into equal portions.
4. Divide the dough into 12 equal pieces.
5. Roll each piece into a ball and arrange in a line. Then take the first piece and turn it over onto the floured surface. Press down slightly to flatten then roll it up like a Swiss roll to create a classic bun shape. Repeat with all the pieces of dough.
6. Place the buns on your lined tray, each about a finger-width apart so they have room to expand.

#### Final Proof

1. Cover with a cloth and leave to rise for 60-90 minutes. The buns should puff up and join together.
2. Preheat your oven to 200°C/Fan 180°C/Gas Mark 6. Place a deep roasting tin, filled with about 2cm water in the bottom of the oven to heat up.

#### Baking

1. Bake for 20-25 minutes until golden then transfer to a wire rack to cool.

#### Icing

1. Mix together the icing sugar with the water or juice until smooth - it should be a thick, pourable icing. Spread the icing over the top of the buns (or dip the tops into the icing) and allow to set.

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**Tips from me...**

I came up with these as I had some leftover Stollen dough from lots of Christmas demonstrations and decided to try them in bun form! I've not included the traditional marzipan but if you want you could add a piece to the middle of the dough as you roll up the bun shapes in step 5.

You can ice these with a plain water icing or use orange juice for a bit of extra Christmassy flavour.

I find weighing out liquids in grams WAY more accurate than measuring in volume. To do it, just place an empty jug onto your scales, make sure it is set to zero, and pour in the amount you need.

Dough scrapers are my go-to most useful piece of bread making kit. I use them for mixing the dough, cutting it, scraping out bowls, cleaning the table, LITERALLY everything. If you don't have one yet you can get yours at [bakewithjack.co.uk/shop](http://bakewithjack.co.uk/shop)