Sarah's SLICE

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Stollen Cookies

Sarah's servings: 15, Sarah's skill: Easy, Baking time: 25–30 minutes

Ingredients

75g mixed dried fruit
50g dried cranberries
25g mixed peel
50g glacé cherries
1 orange, zested
3 tbsp amaretto
100g cold unsalted butter, cubed
300g plain flour
75g caster sugar
75g ground almonds
2 tsp almond extract
1 tsp baking powder
1 ½ tsp ground mixed spice
2 large free range eggs
90g marzipan
2 tbsp icing sugar, sieved

Method

1. In a large bowl place the mixed dried fruit, dried cranberries, mixed peel, glacé cherries, orange zest and amaretto. Mix together and cover the bowl with clingfilm and leave for at least two hours or overnight to soak.
2. After soaking pre-heat the oven to 180°C (160°C fan) and line two baking trays with parchment.
3. In a large bowl place the flour and butter and rub together until you have a texture of fine breadcrumbs.
4. Add the sugar, ground almonds, almond extract, baking powder and mixed spice. Mix together.
5. Add the eggs and soaked fruit. Then bring the dough together using your hands.
6. Divide the marzipan into 15 and roll into balls.
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8. Make a hole in the middle of the dough ball and place a ball of marzipan inside and seal together. Roll into a ball and place on the baking tray. Repeat for the rest of the dough balls.
9. Place in the oven and bake for 25-30 minutes.
10. Leave on the baking trays for 10 minutes then transfer to a wire cooling rack to cool completely.
11. Sprinkle with the icing sugar to finish.

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