

SIMPLE STOLLEN

pictured on page 157

Ricotta cheese adds a rich and moist texture to this fruit-and-nut-studded holiday quick bread. If there are any leftovers, try slicing and toasting.

PREP: 25 minutes plus cooling

BAKE: 1 hour

- 2¼ cups all-purpose flour
- ½ cup sugar
- 1½ teaspoons baking powder
- ¼ teaspoon salt
- 6 tablespoons cold margarine or butter
- 1 cup ricotta cheese
- 1 large egg
- 1 large egg yolk
- ½ cup diced candied lemon peel
- ½ cup dark seedless raisins
- ⅓ cup slivered blanched almonds, toasted
- 1 teaspoon vanilla extract
- ½ teaspoon freshly grated lemon peel
- 2 cups confectioners' sugar

1. Preheat oven to 325°F. Grease large cookie sheet.
2. In large bowl, mix flour, sugar, baking powder, and salt. With pastry blender or 2 knives used scissor-fashion, cut in

margarine or butter until mixture resembles fine crumbs. In small bowl, with spoon, mix ricotta with egg and egg yolk. Stir ricotta mixture into flour mixture until moistened. Stir in candied lemon peel and remaining ingredients except confectioners' sugar until well mixed.

3. On lightly floured surface, gently knead dough 2 or 3 times to thoroughly blend ingredients. With floured rolling pin, roll dough into 10" by 8" oval. Fold lengthwise almost in half, letting bottom half extend about 1 inch beyond edge of top half.

4. Place stollen on cookie sheet. Bake 1 hour or until toothpick inserted in center comes out clean. Remove stollen from cookie sheet to wire rack. Cool completely.

5. In medium bowl, with wire whisk, mix confectioners' sugar and 3 *tablespoons plus 1½ teaspoons water* until blended. Place waxed paper under wire rack to catch any drips. Pour glaze over stollen. Allow glaze to set about 20 minutes. Makes 12 servings.

■ Each serving: About 370 calories, 7 g protein, 60 g carbohydrate, 12 g total fat (3 g saturated), 2 g fiber, 46 mg cholesterol, 205 mg sodium.

Chef's Tricks: Make ahead but do not glaze, and freeze for up to 2 months. After thawing, prepare glaze as in step 5.