

Quark Stollen

500g *all-purpose flour*

15g *baking powder*

115g *cream cheese*

240g *Greek yoghurt*

2 *eggs*

150g *sugar*

¼ tsp *salt*

125 *European-style butter*

100g *blanched almonds*

100g *golden raisins*

50g *dried cranberries*

50g *candied lemon peel*

50g *candied orange peel*

2 tbsp *rose water*

1 tsp *vanilla extract*

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4 tbsp *melted butter*

6 tbsp *confectioner's sugar*

Coat a cookie sheet with butter and dust with (semolina) flour. Preheat oven to 380°F (195°C).

Combine all ingredients in a stand mixer. Let rest for 20min.

Transfer dough to the cookie sheet and shape into a log.

Bake until fully done (about 1h). While still hot, brush with melted butter, then sprinkle confectioner's sugar all over the stollen.