

What's so special about Christmas this year?
You are...when you bake them a Christmas
 stollen. What do you put into it? Well...time.
 And love. And Fleischmann's Yeast.
 What do you get out of it? Well...love. Smiles.
 Even thanks.



ANOTHER FINE PRODUCT OF STANDARD BRANDS

CHRISTMAS STOLLEN

1 package Fleischmann's Active Dry Yeast
 ¾ cup warm water (105°-115°F.)
 ½ cup sugar ½ teaspoon salt 3 eggs
 1 egg yolk (set the white aside)
 ½ cup (1 stick) Fleischmann's Margarine
 3½ cups unsifted Gold Medal Flour or Wondra
 ½ cup chopped Planters Blanched Almonds
 ¼ cup chopped citron
 ¼ cup chopped candied cherries
 ¼ cup raisins 1 tbsp. grated lemon peel
 2 tablespoons Fleischmann's Margarine

Dissolve Fleischmann's Yeast in warm water. Add sugar, salt, eggs, egg yolk, ½ cup softened margarine, half the flour. Beat 10 min. at medium speed on mixer or by hand. Scrape bottom and sides of bowl often.

Blend in rest of flour, almonds, fruits, lemon peel. Cover; let rise in warm draft-free place until doubled, about 1½ hours. Stir down batter by beating 25 strokes. Cover tightly; refrigerate overnight.

On well floured board divide dough in half. Press each half into a 10 x 7-inch oval. Spread oval with 2 tablespoons softened

Firmly press folded edges only. Place on greased baking sheets. Brush with slightly beaten egg white mixed with 1 tablespoon water. Let rise in warm draft-free place until doubled in bulk, about 1 hour.

Bake in moderate oven (375°F.) for 20 minutes, or until done. When cool frost with confectioners' sugar frosting. If desired, decorate with whole Planters Blanched Raw Almonds, citron and candied cherries. Makes 2 beautiful Christmas Stollens.

FREE festive baking booklet inside specially marked packs of Gold Medal Flour. You'll find

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¼ cup chopped citron
¼ cup chopped candied cherries
¼ cup raisins 1 tbsp. grated lemon peel
2 tablespoons Fleischmann's Margarine
1 tbsp. water confectioners' sugar frosting

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On well floured board divide dough in half. Press each half into a 10 x 7-inch oval. Spread ovals with 2 tablespoons softened margarine. Fold each in two longways.

Firmly press folded edges only. Place on greased baking sheets. Brush with slightly beaten egg white mixed with 1 tablespoon water. Let rise in warm draft-free place until doubled in bulk, about 1 hour.

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JWT DA
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