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Christmas Baking

Weihnachtszopf (Christmas Plait)

Ingredients

Dough

- 300 g high grade flour
- 40 g sugar
- ½ tsp salt
- ½ sachet dry yeast (4 g)
- 150 ml warm milk
- 40 g soft butter

Filling

- 200 g ground almonds
- 4 tbsp sugar
- ½ lemon, grated zest and 2 tbsp juice
- 5 – 6 tbsp cream
- 1 ½ tbsp. ground cinnamon
- ½ tsp ground ginger
- ¼ tsp ground cloves
- ½ tsp ground cardamon
- A pinch of nutmeg
- 100 g apricot jam

Topping

- 50 g apricot jam, heated up, passed through a sieve
- raw sugar to sprinkle on top

Instructions

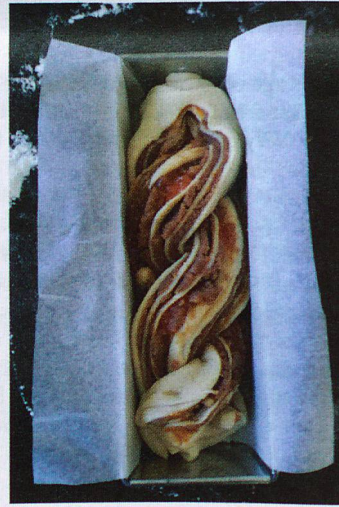
1. Dough: Mix the flour, sugar, salt and dry yeast, add milk and butter. Knead it until it's a smooth and soft dough. Cover it and let it rise until it is double in size.

2. Filling: Mix all the ingredients together, except the apricot jam.

3. Roll out the dough on a little flour, in the shape of a square, appr. 30 x 36 cm. Spread first the apricot jam then the filling on top of the dough, leaving 2 cm free around the border. Roll up from one side and slice down the middle, but not quite to the end. Cross over the two parts several times, with the cutting surface on top, plaiting it into a Zopf. Lay out a baking dish (appr. 28 cm long) with baking paper and put the Zopf in it. Cover it up and let it rest another 30 to 45 min.

4. Preheat oven to 180° C. Bake the Zopf on the lowest rack in the oven for 50 to 60 min. Let it cool down and take it out of the baking dish. Spread the jam over the top, and sprinkle with raw sugar. Enjoy!

Compiled and tested by Brigitte Hofer



Haselnuss-Stengeli (Hazelnut Sticks)

Ingredients

- 150g Butter
- 250g Sugar
- 2 Eggs
- 1 dessert spoon cinnamon
- 200g Hazelnuts
- 400g Flour
- Egg yolk and milk for glazing



Instructions

Cream butter and sugar together. Add eggs and hand beat until creamy. Add rest of dry ingredients and mix into a solid loaf shape, about 16-18cm long. Firmly patting down is required. Wrap in

glad-wrap and freeze for several hours. Cut into slices and then into sticks with a sharp knife. Spread onto baking sheet and glaze with egg yolk mixed with a bit of milk. Bake at 180 degrees for about 20 minutes or until golden brown. Remove from tray immediately to avoid breaking.

Makes about 60-80 biscuits depending on size. You can also substitute almonds for the hazelnuts. The biscuits are ideal for freezing in Tupperware and will defrost very quickly, ready for serving to your unexpected guests. Enjoyed by Kiwis and Swiss alike!

Compiled by Anita Zuber