

### **Ursula's Mock Stollen**

2 tins croissant dough (from chillers at Asda or Tesco)

OR

2 rolls of ready rolled puff pastry cut into 12 triangles

85g currants

55g raisins

2 tbsp chopped candied peel

55g candied cherries, quartered

½ tsp cinnamon

1 tsp mixed spice

40g flaked almonds

175g golden marzipan

75g melted butter for brushing

Icing sugar for dusting

1. Mix currants, raisins, candied peel, candied cherries, cinnamon, mixed spice, almonds all together in a bowl.
2. Place a small ramekin size bowl onto a stone or baking tray and space the 12 triangles evenly around. With a rolling pin flatten the dough around the middle circle a bit.
3. Spread mixture evenly over rolled area and push into dough slightly
4. Roll marzipan into long snake (about thumb thickness) and lay into a circle over rolled area.
5. Fold each triangle into the middle one by one and slightly press down.
6. Bake at 180°C (fan oven) for 20 mins.
7. Put onto cooling rack and straight away brush with lots of melted butter and then cover with lots of icing sugar.