

STOLLEN

HISTORY

The history of stollen dates back to the 1300s, when it was first documented in Naumburg an der Saale. In 1560, the bakers of Dresden began the tradition of presenting their lords with two stollen weighing nearly 18 kilograms. Each stollen was carried by 8 master bakers and 8 apprentices.

The original Dresdner stollen was made from only water, flour, and yeast because the Catholic Church forbade the use of butter and milk during Advent. In 1657, at the request of the bakers of Dresden, Prince Ernst von Sachsen and his brother, Duke Albrecht, petitioned the Pope for permission to use butter and milk in the stollen. The Pope replied with the "Butterbrief," which gave permission for the bakers of Dresden to use butter and milk



as long as they paid a reasonable tax for the privilege. The bakers got to work and began developing the stollen we know today. In 1730, August the Powerful commissioned a gigantic stollen that weighed 1.8 tons. A wagon pulled by eight horses transported it to the king's table and they used a 1.6 meter stollen knife to cut it. This event marked the beginning of the Dresdner Stollenfest that falls on the second Sunday of Advent at the Dresden Christmas market.

Today, the Dresdner stollen is still the most renowned of all stollen. Only stollen made in Dresden that conform to specifications set by the guild may bear the name "Dresdner Stollen." Everything else is "Stollen Dresdner Art," or Dresden-style stollen. Guglhupf's stollen has been carefully developed in Durham, North Carolina using ingredients available in this country. The results have been fabulous, and many of our regular customers prefer Guglhupf stollen to what they can find in Germany, and ship it to friends and family who appreciate it as well.



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DESCRIPTION

Stollen is a dense leavened bread made from a sweet dough, with citrus peel, raisins, almonds, and a complex blend of spices. After baking, the stollen is dipped in butter and rolled in sugar, which seals the loaf and gives it a protective coating. The stollen is finished with powdered sugar that looks like snow.

CARE

Fresh stollen should be allowed to age for several days so the flavors can develop. Keep your stollen at room temperature in an air tight container (wrapping it in foil and putting it in a plastic bag). A stollen will last for weeks if properly stored and up to one year in the freezer. Some German families wait until spring to cut the last stollen.

INGREDIENTS

flour, milk, yeast, butter, almonds, sugar, spices, raisins, citrus peel, salt