

## Quark Stollen



*Ingredients: Makes app. 25 slices.*

500 g wheat flour, 1 package baking powder, 1 pinch of salt, ½ TblSp cardamom, peel of ½ lemon, 50 g diced candied lemon peel, 75 g minced almonds, 200 g raisins, 50 g dried cranberries, 200 g sugar, 250 g low-fat curd cheese (quark), 175 g butter, 2 eggs, 2 TblSps rum plus butter (app. 50 g) and powdered sugar for the topping

*Preparation:*

Mix and knead all the ingredients until you have a smooth dough and form a loaf. Bake at 175 °C for app. 60-80 minutes. Afterwards, brush the still hot stollen with melted butter and dredge with powdered sugar.

*Enjoy!*