

Would you like to try our other Burger's Smokehouse Desserts?

Smooth and Creamy Cheesecake:

- Sweet Desire – Chocolate covered with rich chocolate
- Classic – White Chocolate topping rich cheesecake
- Turtle – a cheesecake topped with chocolate and pecans
- Praline – Toffee chocolate topping cheesecake
- Cheesecake Sampler – 4 slices of each

Rich cookie wedge desserts:

- Outrageous Pecan – Chocolate, caramel, glazed pecans
- Seven Layer Supreme – coconut, English walnuts, chocolate
- Taster's Favorite – English toffee, almonds, walnuts, caramel
- Cookie Wedge Sampler – 5 slices of each & one extra

Cookies:

- White Chocolate Macadamia Nut
- Chocolate Chip Pecan
- Double Chocolate Chip (no nuts)

Danish Kringle:

- Pecan or Raspberry Filling

Need something to go along with the dessert? Try our:

- Cured and Smoked: Ham, Bacon, Jowl, Poultry, and Sausage.
- Fresh Beef, Pork, Fish, Seafood, Prime Rib, and more.

Would you or a friend like a Burger's catalog? Just fill out the mailing information, mail to Burger's Smokehouse, 32819 Highway 87, California, MO 65018 and we will send you a catalog.

NAME _____

STREET _____

CITY _____

STATE _____ ZIP CODE _____

EMAIL _____



BURGERS' SMOKEHOUSE

STOLLEN GERMAN CHRISTMAS BREAD

**FREEZE UPON ARRIVAL
MAY BE FROZEN FOR 3 MONTHS
THAW COMPLETELY BEFORE USING
KEEP IN REFRIGERATOR 5-7 DAYS**

Serve at room temperature



BURGERS' SMOKEHOUSE

32819 HIGHWAY 87

CALIFORNIA, MO 65018

To Order: 1-800-624-5426

Customer Service: 1-800-705-2323

WWW.SMOKEHOUSE.COM

When the German people settled in America they brought with them many skills and traditions. One of these skills was German style baking. Baking in the German home or Bakery is an art in which much pride is taken.

The aroma of freshly baked bread brings back memories of the Holiday preparations of the past.

Traditionally the German Stollen was prepared for the Christmas Holiday and was called the “Christmas Bread”. It was made rich with eggs and butter and filled with fruit and nuts. The original shape of the stollen represented the Christ Child wrapped in swaddling clothes.

Our Stollen may not be shaped traditionally but it has the taste and texture of that traditional Stollen. You may not have the aroma of the freshly baked Stollen but you can still enjoy the taste and festiveness of the holiday when you serve the Stollen.

The dough is hand rolled after it has rested overnight then shaped, filled, and baked. After baking it is topped with rich butter cream icing.

The Stollen can be served wherever or whenever people gather. Use it as an excuse to get family and friends together for a “Koffee Klotch”. A great gift to give for Birthdays, Anniversaries, a Thank You, or House Warming.

Preparation: Thaw Stollen completely. May be served at room temperature or heated slightly.

To Slice: Cut with a large bladed knife, which can be used for serving the Stollen.

Storage: Stollen may be kept in Freezer for up to 3 months. May be thawed and refrozen safely. May be kept in refrigerator 5-7 days.

Servings: Approximately 8-10 servings 3.5 oz servings per Stollen.

TO HEAT:

Conventional Oven: Preheat oven to 300 degrees. Place amount to be warmed on baking pan, cover loosely with foil and heat for about 12-15 minutes. Remove foil and slice. Serve immediately. DO NOT OVERHEAT.

Microwave Oven: Slice off portion to be heated. Place on microwave safe dish, cover with damp paper towel or napkin. Place toothpicks in Stollen to prevent towel from touching frosting. Microwave on medium heat for 20 seconds turn plate and microwave 20 seconds more. Remove from microwave, let set for a minute, remove towel and toothpicks. DO NOT OVERHEAT - could cause icing to melt and run. Microwaves may make Stollen chewy and tough.

Toaster Oven: Slice desired portion to be heated. Place on foil lined baking sheet. Do not stack on top of one another, as frosting will cause slices to stick together. Cover with foil loosely and heat on 300 degrees for 10 minutes or until warmed thoroughly. Serve immediately.