

Christmas in Germany

- Germans love to decorate their houses at Christmas. Many houses will have little wooden frames holding electric candles in their windows, and coloured pictures of paper or plastic which look beautiful from the outside at night. Often too, they will have an 'Adventskranz' - a wreath of leaves with four candles. (Advent - meaning 'coming' - is the 4 week period before Christmas). On each Sunday of Advent, another candle is lit. Most homes will also have little wooden 'cribs' - a small model of the stable where Jesus was born, with Mary, Joseph, Baby Jesus, and animals.

Father Christmas - 'Der Weihnachtsmann' - brings presents in the late afternoon of Christmas Eve (December 24th), after people have been to a church meeting. The presents are then found under the Christmas tree. One person in the family will ring a bell and call everyone to come to the room. On Christmas Day, fish (carp) or goose will be cooked.

Germany's map



Germanys flag

- Germanys flag is black on the top and then red and then at the end its yellow



Germanys national animal

The eagle



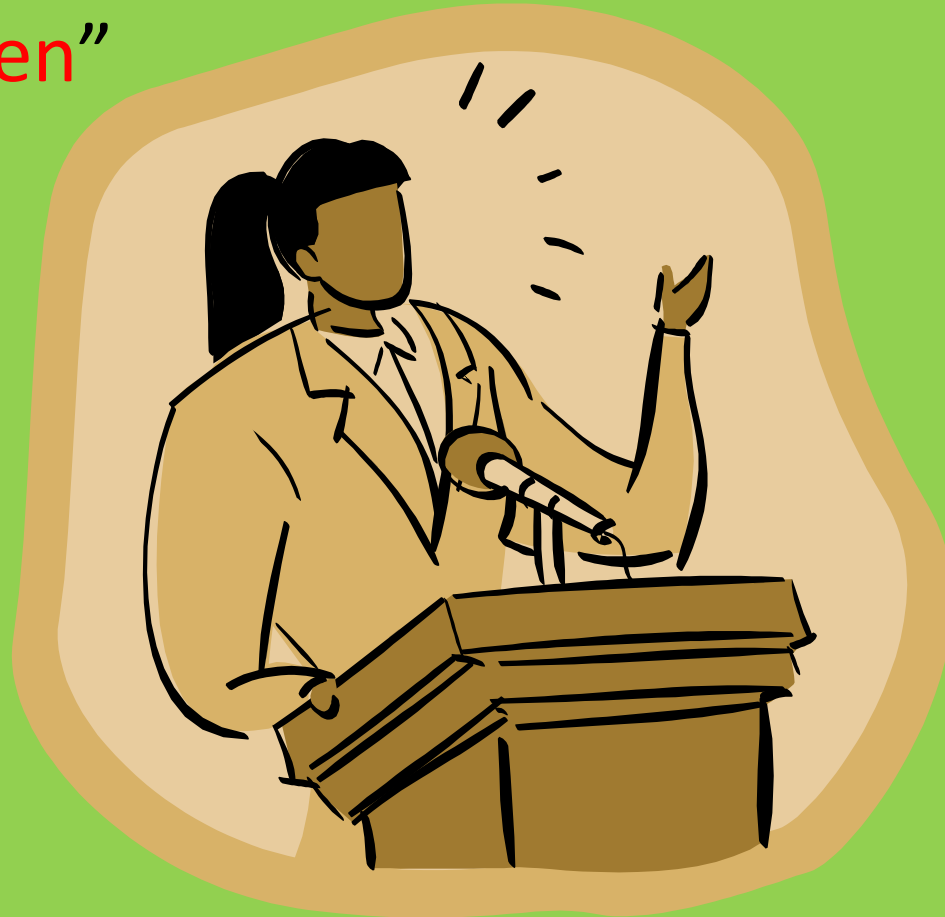
Germanys Santa

- Germanys Santa wears a cloak



German speak German

- They say merry Christmas like this”frohe weihnachten”



Germany's population

- Germany's population is 81,802,257



Recipe fruitcake

- Dough
- 1kg flour
- 100 fresh yeast, in 2 cubes[or 2 teaspoons active, dried yeast]
- 400ml whole milk, lukewarm[around 80 degrees F]
- 75-100g sugar[to taste]
- 1 vanilla bean
- 2 eggs
- Grated peel of one lemon
- 1 teaspoon of salt
- 400g of butter
- 200g of flour
- 350g of raisins[or mixed raisins and dried black currants]
- 100 halved shelled almonds



Recipe part 2

- 50g candied diced citron
- 100g candied diced orange peel
- 4-5cl rum [that's about 2 shots worth]
- ICING
- 150G of butter
- 150G of powdered sugar



Recipe part 3



1. Soak the raisins, black currants, almonds, candied citron, and orange peel in the rum. Set aside.
2. Get a large bowl, the largest bowl you have. Measure and sift the flour into the bowl
3. Dissolve the yeast in 400ml warm milk.
4. Make a well in the center of the flour. Add a pinch of salt to the yeast mixture, stir, then pour the yeast into the well.
5. Form into a very dry dough and allow it to rise for 10-15 minutes.
6. Cut the vanilla bean down the center and scrape out the vanilla seeds. Add the sugar to the seeds, then add the zested lemon peel, salt, and eggs. Beat together and (once the 15 minute rise is done) knead into the dough

Recipe part 4



- 7. Allow the dough to rise another 15 minutes
- 8. While the dough is rising, knead the remaining 200g of flour into the butter
- 9. Once the rise is finished, knead the butter into the dough. Allow to rise another 15 minutes.
- 10. Once the rise is finished, preheat the oven to 390°F.
- 11. Quickly work the rum-soaked fruit and nuts into the dough until they are evenly distributed
- 12. Form the dough into two 30cm (about 1 foot) long loaves. Traditionally, the middle is thicker than the sides. Place the dough onto parchment paper-lined baking sheets and allow to rise until doubled in size (about 20 minutes).

Recipe part 5

- 13. Bake the loaves for about an hour (you may need to rotate the loaves halfway through). The bread is done when a toothpick comes out clean.
- 14. Coat the bread with the melted butter, then, using a sieve, dust with powdered sugar.
- 15. Allow to cool, then slice.



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