



# Bread Machine & Baking Videos with Ellen Hoffman

## Citrus-Butter Ribboned Coffeecake

1

For the dough, I use my Panettone dough recipe:

- 160g water
- 4 egg yolks
- 8g vanilla extract
- 540g King Arthur Bread Flour
- 96g sugar
- 3g salt
- 115g salted butter
- 7g SAF Instant yeast Gold label

Put ingredients in bread machine according to your machine's directions and choose Dough course. Make sure you check your dough five minutes into kneading. This one tends to be wet and rich. You can add some flour but not too much.

Start preparing the filling.

### Filling:

- 2 oranges
- 2 lemons
- 2 limes
- 75g sugar

8 oz brick of Kerrygold salted butter, softened.

Zest all the fruit peel with a micro plane. Mix with sugar and softened butter.

When the dough is ready, roll as I do in the video or anyway you like. Put in deep round 10-inch cake pan or in well sprayed Bundt pan with parchment.

Let rise in slightly warmed oven for 40 minutes.

Brush with egg wash and sprinkle on Swedish pearl sugar if desired.



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2

Bake at 350 for 30 minutes. Reduce oven temp to 325 and bake for another 15 minutes or until inner temp is 200 degrees.

Sprinkle with powdered sugar.

Let cool in Bundt on rack for at least on hour. Lift out with parchment ends. Cool another hour.

Slice or pull apart to eat.