



## Bread Machine & Baking Videos with Ellen Hoffman

### Panettone (Italian Christmas Bread-Cake-Fruitcake) 1

- 160g water
- 4 egg yolks (save egg whites in fridge for later)
- 8g vanilla
- 500-540g King Arthur bread flour
- 96g sugar
- 3g salt
- 115g salted butter
- 7 g yeast (SAF gold label yeast for sweet dough)
- Add at beep:
- 60g Craisins
- 60g Golden Raisins
- 50g currants
- 40g candied orange peel
- Toppings:
- Egg whites
- Swedish pearl sugar (optional)
- More fruit or turbinado sugar

Set for dough cycle. Watch dough. You may need to add more flour.

When dough is ready, place it in a 4.8 x 6.75 panettone paper mold. Place in a small cake pan to support the bottom.

Let rise in slightly warmed oven (set oven at 170 for one min and turn off) for about 45 min.

Brush with egg whites and sprinkle on Swedish Pearl Sugar.

Bake at 350 degrees for 30 minutes. Reduce oven temp to 325 and bake for another 20-30 minutes until skewer comes out clean and internal temp is 200 degrees.

Cool on rack out of cake pan. Peel off paper mold after about 30 minutes.

Freeze whatever you're not going to eat the day of or one day after baking.