

## TRADITIONAL PANETTONE

BAKES 1 LARGE LOAF  
This box contains 1 bag bread mix, 1 bag fruit/nut blend, and 1 yeast packet.

### YOU’LL NEED

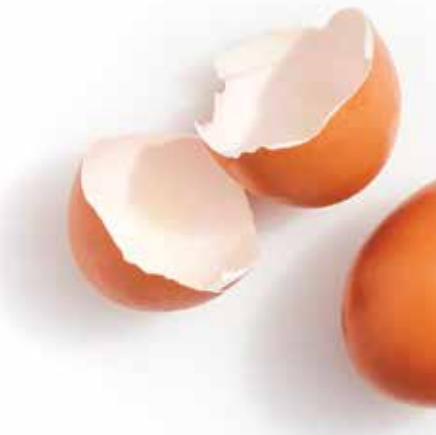
-  **2** LARGE EGGS
-  **¾** CUP WARM WATER
-  **6** TABLESPOONS SOFTENED BUTTER
-  **1** YEAST PACKET, INCLUDED

### DIRECTIONS

- 1. COMBINE** mix, eggs, water, butter, and yeast. Mix and knead by hand or mixer until smooth, adding additional water as needed, 1 teaspoon at a time. Knead in fruit/nut blend. The dough may also be made in a bread machine set on the dough cycle.
- 2. COVER** and let rise for 1 to 2 hours, until puffy. Knead dough once or twice on a lightly greased counter and form into a ball. Place in paper form or well-greased panettone pan. (If using paper pan, grease the paper liner, and put on a baking sheet.) Cover and let rise for 1 1/2 to 2 hours, until bread is 1" above the edge of the pan. Just before baking, brush with egg whisked with a tablespoon of water. Sprinkle with pearl sugar if desired.
- 3. BAKE** in preheated 325°F oven for 60 to 70 minutes, until evenly browned. Cool on a rack.

**PANETTONE ROLLS:**  
Divide dough into 12 pieces, round into balls, and place in a lightly greased muffin pan. Allow to rise as directed, brush with egg wash, and bake for 30 to 35 minutes, until evenly browned.

For guidelines on baking at high altitude visit [Bakewith.us/Altitude](https://www.bakewith.us/Altitude)



## BAKING WITH JOY SINCE 1790

Baking is about making something special, and trusting that it’ll turn out every time. That’s why we craft our mixes using tried-and-true, favorite recipes that we’ve perfected over the years — it’s what makes our mixes so good.



**FOLLOW US!**  
[@KINGARTHURBAKING](https://www.instagram.com/KINGARTHURBAKING)  
[KINGARTHURBAKING.COM](https://www.KingArthurBaking.com)



**WE’RE HERE TO HELP.**  
Call or chat online with our friendly bakers.  
**855-371-BAKE (2253)**  
[KingArthurBaking.com/bakers-hotline](https://www.KingArthurBaking.com/bakers-hotline)



We’re committed to using the power of business as a force for social and environmental good.



Sourced non-GMO. Learn more at [KingArthurBaking.com/non-gmo](https://www.KingArthurBaking.com/non-gmo)

> 100% EMPLOYEE OWNED



## PANETTONE BREAD MIX



INCLUDES  
FRUITS  
& NUTS

BAKES A  
HOLIDAY  
FAVORITE

NET WT 26.25 OZ (1 LB 10.25 OZ) 744g



SERVING  
SUGGESTION



BEST IF BAKED BY:

how2recycle.info

PANETTONE BREAD MIX  
101271K303P 211456



PANETTONE BREAD MIX

## Nutrition Facts

18 servings per container  
Serving size 1/18 package (41g)

Calories	Mix		Prepared	
	160		200	
	% Daily Value*		% Daily Value*	
Total Fat	3.5g	4%	8g	10%
Saturated Fat	0.5g	3%	3g	15%
Trans Fat	0g		0g	
Cholesterol	15mg	5%	45mg	15%
Sodium	115mg	5%	120mg	5%
Total Carbohydrate	26g	9%	27g	10%
Dietary Fiber	2g	7%	2g	7%
Total Sugars	9g		9g	
Incl. Added Sugars	6g	12%	6g	12%
Protein	5g		5g	
Vitamin D	0.1mcg	0%	0.2mcg	2%
Calcium	30mg	2%	40mg	4%
Iron	0.6mg	4%	0.7mg	4%
Potassium	110mg	2%	120mg	2%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

**INGREDIENTS:** DOUGH MIX: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME OR MALTED BARLEY FLOUR), CANE SUGAR, WHOLE MILK, EGG YOLKS, NATURAL FLAVORS, SEA SALT. FRUIT/NUT BLEND: ALMONDS, GOLDEN RAISINS (RAISINS, SULFUR DIOXIDE), DRIED CRANBERRIES (CRANBERRIES, SUGAR). YEAST: YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID.

**CONTAINS:** EGGS, MILK, WHEAT, ALMONDS.

KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
800-827-6836 | [KingArthurBaking.com](https://www.KingArthurBaking.com)

For information on allergens and cross-contact prevention, visit:  
[KingArthurBaking.com/allergen-program](https://www.KingArthurBaking.com/allergen-program)

**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**