

OUR HOLIDAY RECIPE FOR  
*Traditional Panettone*

*Festive baking made simple! Our mix makes a traditional fruit-and-nut-filled sweet bread, a favorite Italian treat for the holidays. Studded with cranberries, raisins, and almonds.*

**YOU'LL NEED**

- 2** large eggs
- 3/4** cup warm water
- 6** tablespoons butter, softened

**BAKES  
1 LARGE  
LOAF**

THIS BOX CONTAINS BREAD MIX, FRUIT/NUT BLEND, AND YEAST PACKET.

- 1 • COMBINE** mix, eggs, water, butter, and yeast, and knead by hand, mixer, or bread machine to make a soft, smooth dough.
- 2 • KNEAD** in fruit/nut blend. Let rise, covered, for 1 1/2 hours, or until puffy.
- 3 • PLACE** dough on a lightly greased work surface, knead one or two times, and form into a ball. Place in paper form or well-greased panettone pan. (If using a paper form, place on a baking sheet for ease of handling.)
- 4 • COVER** lightly and allow to rise for 1 1/2 to 2 hours, until the bread is 1" above the edge of the pan.
- 5 • PREHEAT** oven to 325°F. Place oven rack on the lowest position.
- 6 • BAKE** for 60-70 minutes, until evenly browned and is 195°F to 200°F on an instant-read thermometer.
- 7 • COOL** completely on rack.

**BAKER'S TIP:**

For perfect toasting bread: Divide the dough in half, place in two 8.5" x 4.5" loaf pans, let rise until level with pan and bake in a preheated 325°F oven for 40-50 minutes.

**COMPLIMENTS OF**

*The King Arthur Flour Kitchen*

TRADITIONAL  
*Panettone*  
BREAD MIX

*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.*

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

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WE'RE HERE TO HELP.**

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100% COMMITTED TO QUALITY.**



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



*Panettone*

MIX



OUR HOLIDAY RECIPES

*Panettone*

MIX

*Bake a homemade tradition! A sweet yeasted holiday bread full of cranberries, golden raisins, and almonds.*

**•LIMITED•  
TIME ONLY**



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

**Nutrition Facts**

Serving Size 1/18 package (41g)  
Servings Per Container 18

Amount Per Serving	Mix Prepared
<b>Calories</b>	160 210
Calories from Fat	30 70

	% Daily Value**	
<b>Total Fat</b> 3.5g*	5%	12%
Saturated Fat 0.5g	3%	16%
Trans Fat 0g		

<b>Cholesterol</b> 15mg	5%	16%
<b>Sodium</b> 115mg	5%	5%
<b>Total Carbohydrate</b> 26g	9%	9%
Dietary Fiber 2g	7%	7%
Sugars 9g		

Protein 5g		
Vitamin A	0%	4%
Vitamin C	2%	2%
Calcium	4%	4%
Iron	8%	8%
Thiamin	15%	15%
Riboflavin	10%	10%
Niacin	8%	8%
Folic Acid	10%	10%

\*Amount in Mix. Prepared contributes an additional 50 Calories (40 Calories from Fat), 4.5 g Total Fat (2.5 g Saturated Fat), 30 mg Cholesterol, 5 mg Sodium.

\*\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories: 2,000	2,500
Total Fat	Less than 65g	80g
Saturated Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

**INGREDIENTS:** DOUGH MIX: King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Cane Sugar, Whole Milk, Egg Yolks, Natural Flavors, Sea Salt. FRUIT/NUT BLEND: Almonds, Golden Raisins (raisins, sulfur dioxide), Dried Cranberries (cranberries, sugar, sunflower oil). YEAST: Yeast, Sorbitan Monostearate, Ascorbic Acid. CONTAINS: Eggs, Milk, Wheat, Almonds.

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

Produced on equipment that also processes soy, hazelnuts, pecans, walnuts, and coconut.

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