

100% EMPLOYEE OWNED



Yuletide Cheer

FRUIT BLEND

The perfect holiday fruit blend.

The finest candied orange and lemon peel, cranberries, and golden raisins.
Use in fruitcakes, stollen, and sweet holiday treats.

Ⓢ NET WT 12 OZ (340g)

Yuletide Bread MAKES 1 LOAF

Brimming with our Yuletide Cheer Fruit Blend, almonds, and topped with pearl sugar for a decorative touch, this festive bread is our twist on a Scandinavian classic.

BREAD

- 1½ teaspoons salt
- ½ cup (99g) sugar
- 2 teaspoons orange zest
- 1 teaspoon cardamom
- ½ teaspoon each: coriander, nutmeg, and allspice
- ½ teaspoon cinnamon
- 3¼ cups (390g) King Arthur Unbleached All-Purpose Flour
- 1 tablespoon baking powder
- 1¼ cups (163g) Yuletide Cheer Fruit Blend
- 1¼ cups (284g) milk
- 4 tablespoons (57g) butter, melted and cooled
- 3 large eggs, 1 separated (reserve the white)
- ½ cup (43g) lightly toasted sliced almonds

TOPPING

- 1 large egg white (from above), beaten with 1 tablespoon sugar
- pearl sugar or coarse sparkling sugar
- toasted almonds, sliced

DIRECTIONS

Preheat oven to 350°F. Lightly grease a panettone pan (or a paper panettone pan) and place on a baking sheet. For a rectangular bread, grease a 9" x 5" loaf pan.

Whisk together dry ingredients and fruit blend. Whisk together milk, melted butter, and 2 eggs plus 1 yolk (reserve the white). Add to dry ingredients and stir to combine. Mix in almonds. Pour batter into prepared pan and smooth top.

To make the topping, beat reserved egg white with sugar, then lightly brush over top of batter. Sprinkle with pearl or coarse sparkling sugar and toasted almonds.

Bake for 70 to 75 minutes, until paring knife inserted in center comes out clean. Cool completely on rack before slicing or wrapping.

BEST IF USED BY:

Nutrition Facts

about 10 servings per container

Serving size 3 tbsps (32g)

Amount per serving

Calories **130**

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 24g **9%**

Dietary Fiber 4g **14%**

Total Sugars 25g

Includes 25g Added Sugars **50%**

Protein 0g

Vitamin D 0mcg **0%**

Calcium 53mg **4%**

Iron 0mg **0%**

Potassium 70mg **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: CANDIED ORANGE PEEL (ORANGE PEEL, SUGAR, ASCORBIC ACID, CITRIC ACID), GOLDEN RAISINS (RAISINS, SULFUR DIOXIDE), CANDIED LEMON PEEL (LEMON PEEL, SUGAR, ASCORBIC ACID, CITRIC ACID), CRANBERRIES (CRANBERRIES, CANE SUGAR).

KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/Allergen-Program

Store cool and dry.

Call or chat online with our friendly, experienced bakers.
855-371-BAKE (2253)
KingArthurBaking.com/Bakers-Hotline

213085

