



# PANETTONE BREAD MIX

## PANETTONE

MAKES 1 LARGE LOAF OR 2 SMALL LOAVES

This box contains 1 bag bread mix, 1 bag Yuletide Cheer Fruit Blend, and 1 yeast packet.

### YOU'LL NEED

- 3** TABLESPOONS WATER OR ALCOHOL OF CHOICE
- 2** LARGE EGGS, ROOM TEMPERATURE
- 6** TABLESPOONS BUTTER, SOFT; CUT INTO PATS
- 3/4** CUP WATER, VERY WARM
- 1** YEAST PACKET, INCLUDED

### BAKER'S TIPS:

For a traditional taste, add 1/4 teaspoon of Fiori di Sicilia to the dough, along with the water.

Add up to 1 cup of pine nuts or sliced almonds to the dough at the end of kneading, if desired.

For hand kneading instructions and tips, visit: [BakeWith.Us/HandKnead](http://BakeWith.Us/HandKnead)

For guidelines on baking at high altitude, visit: [BakeWith.Us/Altitude](http://BakeWith.Us/Altitude)

### DIRECTIONS

- 1. PLACE** Yuletide Cheer Fruit Blend in a bowl and add water or alcohol of choice. Cover and microwave for 50 seconds. Set aside. If liquid is not completely absorbed when ready to use, microwave again briefly.
- 2. COMBINE** mix, eggs, butter, very warm water, and yeast in the bowl of a stand mixer fitted with a dough hook. Knead until smooth, 8 to 10 minutes. Dough will be soft and sticky. Knead in fruit for about 1 minute. Dough can also be made in a bread machine set on the dough cycle.
- 3. COVER** and let rise 2 hours in a warm place. Knead dough briefly on lightly greased surface and form into ball(s). Put in well-greased panettone pan or two 6" cake pans. If using paper pans, place on baking sheet. Cover and let rise in a warm place, 1 to 2 hours, until loaf is crowned 1" over top of pan. Before baking, spritz with water and sprinkle with sugar, if desired.
- 4. BAKE** in preheated 325°F oven for 60 to 70 minutes, until evenly browned. Cool completely on a rack.



## 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](http://KINGARTHURBAKING.COM)



**BAKER'S  
HOTLINE**

### WE'RE HERE TO HELP.

Call or chat online with our friendly bakers.

**855-371-BAKE (2253)**

[KingArthurBaking.com/Bakers-Hotline](http://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/GMO](http://KingArthurBaking.com/GMO)

> 100% EMPLOYEE OWNED



## PANETTONE BREAD MIX



INCLUDES  
**YULETIDE  
CHEER  
FRUIT BLEND**

MAKES A  
**HOLIDAY  
FAVORITE**

NET WT 24.25 OZ (1 LB 8.25 OZ) 688g



SERVING  
SUGGESTION



how2recycle.info

PANETTONE BREAD MIX

213654



BEST IF BAKED BY:

PANETTONE BREAD MIX

## Nutrition Facts

16 servings per container  
Serving size 1/16 package (43g)

Calories	Mix		Prepared	
	160		210	
	% Daily Value*		% Daily Value*	
<b>Total Fat</b>	1g	1%	6g	8%
Saturated Fat	0g	0%	3g	15%
Trans Fat	0g		0g	
<b>Cholesterol</b>	0mg	0%	35mg	12%
<b>Sodium</b>	150mg	7%	160mg	7%
<b>Total Carbohydrate</b>	33g	12%	33g	12%
Dietary Fiber	2g	7%	2g	7%
Total Sugars	12g		12g	
Incl. Added Sugars	11g	22%	11g	22%
<b>Protein</b>	4g		5g	
Vitamin D	0mcg	0%	0.1mcg	0%
Calcium	30mg	2%	40mg	4%
Iron	0.4mg	2%	0.5mg	2%
Potassium	70mg	2%	80mg	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), CANE SUGAR, WHOLE MILK, WHEAT STARCH, NATURAL FLAVOR, SEA SALT. FRUIT BLEND: 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), YEAST: YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID.

**CONTAINS:** MILK, WHEAT.

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

For information on allergens and cross-contact prevention, visit: [KingArthurBaking.com/Allergen-Program](http://KingArthurBaking.com/Allergen-Program)

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