



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

¾ CUP WATER, VERY WARM

1 YEAST PACKET,
INCLUDED

BAKER'S TIPS:

For a traditional taste, add
¼ 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](https://www.kingarthurbaking.com/HandKnead)

For guidelines on baking at high
altitude, visit: [BakeWith.Us/Altitude](https://www.kingarthurbaking.com/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.



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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.



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PANETTONE

BREAD MIX



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

INCLUDES
YULETIDE
CHEER
FRUIT BLEND

MAKES A
HOLIDAY
FAVORITE

SERVING
SUGGESTION

PANETTONE BREAD MIX

Nutrition Facts

16 servings per container

Serving size 1/16 package (43g)

	Mix		Prepared	
Calories	160		210	
	% Daily Value*		% Daily Value*	
Total Fat	1g	1%	6g	8%
Saturated Fat	0g	0%	3g	15%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	35mg	12%
Sodium	150mg	7%	160mg	7%
Total Carbohydrate	33g	12%	33g	12%
Dietary Fiber	2g	7%	2g	7%
Total Sugars	12g		12g	
Incl. Added Sugars	11g	22%	11g	22%
Protein	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](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.



BEST IF BAKED BY:

[how2recycle.info](https://www.how2recycle.info)

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