

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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PANETTONE BREAD MIX



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

SERVING
SUGGESTION

INCLUDES
YULETIDE
CHEER
FRUIT BLEND

MAKES A
HOLIDAY
FAVORITE

PANETTONE BREAD MIX

Nutrition Facts

16 servings per container

Serving size 1/16 package (43g)

Calories	Mix		Prepared	
	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.

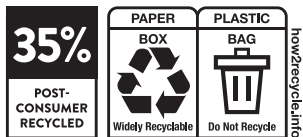
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For information on allergens and cross-contact prevention, visit:
[KingArthurBaking.com/Allergen-Program](https://www.kingarthurbaking.com/allergen-program)

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

PANETTONE BREAD MIX

BEST IF BAKED BY:



100% recycled fiber with a minimum of 35% post-consumer content.

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