

Panettone



Serving: 10



Preparing Time: 30 min



Total Duration: 210 min

Ingredients

- ♦ Flour
- ♦ Yeast
- ♦ Sugar
- ♦ Eggs
- ♦ Butter
- ♦ Milk
- ♦ Candied fruit
- ♦ Raisins

Directions

- ♦ Mix dough and let rise.
- ♦ Knead in fruit and raisins.
- ♦ Shape into a tall mold.
- ♦ Bake at 350°F until golden and cooked through.
- ♦ Cool before slicing.

Notes

A tall, soft holiday bread filled with candied fruit and raisins. Light, sweet, and perfect with coffee.

