THE J.M. SMUCKER Co

Panettone

Makes 2 round loaves

Prep Time	Cook Time	Serves	Difficulty
20 mins	45 mins	N/A	N/A

Ingredients

- 1 tsp (5 mL) sugar
- 1 cup (250 mL) water, warm
- 2 envelopes (2 1/4 tsp / 11 mL) (8 g) active dry yeast
- 1/2 cup (125 mL) sugar
- 1/2 cup (125 mL) butter, melted
- 2 tsp (10 mL) salt
- 1 tsp (5 mL) grated lemon zest
- 6 cups (1500 mL) **Robin Hood®** Best For Bread Homestyle White Flour, divided

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- 4 eggs
- 1 cup (250 mL) raisins
- 3/4 cup (175 mL) chopped, mixed candied fruit
- 1/3 cup (75 mL) pine nuts or slivered almonds
- butter, melted
- icing sugar (optional)

Directions

Step 1:

Dissolve 1 tsp (5 mL) sugar in warm water in large bowl. Sprinkle in yeast. Let stand 10 minutes, then stir well.

Step 2:

Add 1/2 cup (125 mL) sugar, melted butter, salt, lemon zest and 2 cups (500 mL) flour. Beat with wooden spoon or electric mixer until smooth and elastic. Add 2 cups (500 mL) more flour and eggs; beat 3 minutes. Stir in almost all remaining flour, using enough to make a soft dough.

Step 3:

Knead dough on floured board until smooth and elastic (about 8 minutes).

Step 4:

Place in lightly greased large bowl. Turn dough to grease top. Cover with greased waxed paper and tea towel.

Step 5:

Let rise in warm place (75° - 85°F/24° - 29°C) until doubled (about 2 hours).

Step 6:

Punch Down. Turn out onto lightly floured board and knead in fruit and nuts. Divide dough into 2 equal portions.

Step 7:

Shape into round loaves and place in two well greased 8" (20 cm) deep round cake pans. Cover with tea towel and let rise in warm place until doubled (1 - 1 1/2 hours).

Step 8:

Preheat oven to 350°F (180°C)

Step 9:

Bake at 350°F (180°C) for 35 - 45 minutes. Cover with foil if browning occurs. Remove from pans immediately. Brush lightly with melted butter. Cool on wire racks. Dust with icing sugar before serving, if desired.

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