



Christmas Pannetone

 Vegetarian

READY IN



57 min.

SERVINGS



12

CALORIES



431 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.3 oz active yeast dry
- ☐ 0.7 cup apricots dried diced
- ☐ 0.3 cup bourbon
- ☐ 12 servings mascarpone cream
- ☐ 0.7 cup currants
- ☐ 4 large eggs lightly beaten
- ☐ 1 cup flour all-purpose
- ☐ 3 cups flour all-purpose

- ☐ 0.5 cup granulated sugar
- ☐ 0.5 cup warm milk (100° to 110°)
- ☐ 3 tablespoons orange rind grated
- ☐ 0.7 cup raisins
- ☐ 0.5 teaspoon salt
- ☐ 0.5 cup butter unsalted softened
- ☐ 2 tablespoons butter unsalted melted
- ☐ 2 teaspoons vanilla extract

Equipment

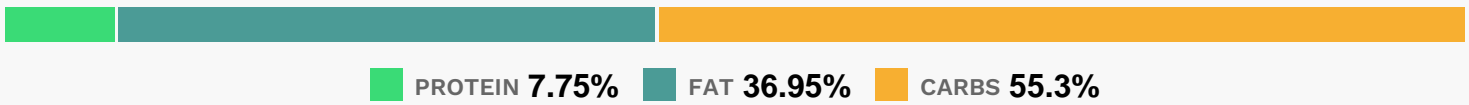
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ plastic wrap
- ☐ hand mixer
- ☐ aluminum foil
- ☐ springform pan

Directions

- ☐ Combine currants, apricots, raisins, and bourbon in a small bowl.
- ☐ Let stand 1 hour or up to 4 hours.
- ☐ Combine yeast and milk in a medium bowl; whisk until smooth. Stir in 1 cup flour until well blended; cover and let rise 30 minutes.
- ☐ Combine 1/2 cup butter, sugar, and salt in a bowl; beat at medium speed with an electric mixer 3 to 5 minutes or until light and fluffy.
- ☐ Add orange rind and vanilla; beat 2 minutes.

- ☐ Add 3 cups flour alternately with eggs, beginning and ending with flour. Stir in yeast mixture. Turn out dough onto a floured surface, and knead until smooth while gradually folding in fruit mixture (8 to 10 minutes).
- ☐ Place dough in a buttered bowl, turning to butter the top. Cover with plastic wrap, and let rise in warm place (85), free from drafts, 1 1/2 hours or until doubled in bulk.
- ☐ Butter a 10" springform pan.
- ☐ Place dough in pan, pressing to evenly fill pan. Cover with plastic wrap, and let rise 1 hour, or until dough reaches top of pan.
- ☐ Bake at 350 for 45 minutes or until a wooden pick inserted in center comes out clean, shielding with foil after 30 minutes to prevent excessive browning.
- ☐ Remove from oven, and brush with 2 tablespoons melted butter. Cool in pan on a wire rack 5 minutes.
- ☐ Remove sides of pan, and allow bread to cool. Dust with powdered sugar, if desired.
- ☐ Serve with Mascarpone Cream.

Nutrition Facts



Properties

Glycemic Index:32.52, Glycemic Load:35.18, Inflammation Score:-7, Nutrition Score:11.519565276478%

Nutrients (% of daily need)

Calories: 430.52kcal (21.53%), Fat: 17.47g (26.88%), Saturated Fat: 10.31g (64.44%), Carbohydrates: 58.83g (19.61%), Net Carbohydrates: 55.96g (20.35%), Sugar: 18.35g (20.39%), Cholesterol: 105.52mg (35.17%), Sodium: 137.56mg (5.98%), Alcohol: 1.9g (100%), Alcohol %: 1.78% (100%), Protein: 8.25g (16.5%), Selenium: 20.38µg (29.11%), Vitamin B1: 0.43mg (28.87%), Folate: 101.07µg (25.27%), Vitamin B2: 0.39mg (22.76%), Manganese: 0.37mg (18.54%), Vitamin A: 894.07IU (17.88%), Vitamin B3: 3.16mg (15.79%), Iron: 2.83mg (15.7%), Phosphorus: 123.21mg (12.32%), Fiber: 2.87g (11.48%), Potassium: 322.4mg (9.21%), Copper: 0.15mg (7.74%), Vitamin B5: 0.66mg (6.59%), Vitamin E: 0.94mg (6.28%), Vitamin B6: 0.12mg (5.97%), Vitamin D: 0.86µg (5.75%), Calcium: 56.9mg (5.69%), Magnesium: 22.01mg (5.5%), Zinc: 0.72mg (4.81%), Vitamin B12: 0.25µg (4.13%), Vitamin C: 3.02mg (3.65%), Vitamin K: 2µg (1.91%)