

# Christmas Panettone

Yield: 10 min  
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/christmas-baking-paul-collins-pbs-recipe-panettone>

## Ingredients:

- 3/4 cup unbleached all-purpose flour
- 1/3 cup water
- 1/16 teaspoon instant yeast just a pinch
- 2 1/2 cups unbleached all-purpose flour
- 1/3 cup water
- 1/2 cup sugar
- 1/2 cup unsalted butter room temperature
- 3 eggs
- 1 vanilla bean cut lengthwise
- 2/3 cup raisins
- 2/3 cup citron candied, or just orange peel, chopped
- 2 tablespoons light rum
- 2 1/4 teaspoons instant yeast
- 2 teaspoons honey
- 2 teaspoons orange zest
- 1 teaspoon salt
- panettone molds

## Nutrition:

1. Calories: 330 calories
2. Carbohydrate: 49 grams
3. Cholesterol: 90 milligrams
4. Fat: 11 grams
5. Fiber: 2 grams
6. Protein: 6 grams
7. SaturatedFat: 6 grams
8. Sodium: 260 milligrams
9. Sugar: 16 grams

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