

Christmas Panettone Bread

Yield: 7 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/christmas-milk-cream-recipe>

Ingredients:

- 2 1/2 cups all-purpose gluten-free flour I use Better Batter
- 1 3/4 teaspoons xanthan gum omit if using Better Batter
- 1/2 cup sugar
- 3 teaspoons yeast instant, also called rapid-rise or breadmaker
- 1 teaspoon cream of tartar
- 3/4 teaspoon kosher salt
- 1 lemon medium, about 1 teaspoon
- 8 ounces dried fruit I used dried blueberries and diced dried apples
- 1 teaspoon pure vanilla extract
- 1/2 teaspoon apple cider vinegar
- 1/2 cup milk warm, about 100 degrees F
- 4 extra-large eggs plus 1 egg yolk, at room temperature
- 112 grams unsalted butter at room temperature, divided into tablespoons
- cream for brushing on top

Nutrition:

1. Calories: 340 calories
2. Carbohydrate: 45 grams
3. Cholesterol: 160 milligrams
4. Fat: 17 grams
5. Fiber: 3 grams
6. Protein: 7 grams
7. SaturatedFat: 10 grams
8. Sodium: 320 milligrams
9. Sugar: 35 grams

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