

# Mini Italian Panettone Cakes

Yield: 8 min  
Total Time: 110 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-candied-almonds-recipe>

## Ingredients:

- 3 1/4 cups all-purpose flour
- 1 3/4 tablespoons yeast fresh or 5 1/2 g dried yeast
- 4 tablespoons sugar
- 6 3/4 tablespoons milk lukewarm
- 1 lemon zest grated
- 3/4 cup butter soft
- 3 egg
- 7 1/8 tablespoons raisins
- 2/3 cup candied fruit mixed peel, glace cherries
- 4 rum cl
- 5 1/2 tablespoons almonds silvered
- icing sugar
- 2 1/8 cups milk
- 1 pod vanilla extract cut in half lengthways, seeds scraped out
- 6 egg yolks
- 1/2 cup sugar
- 3 tablespoons all-purpose flour
- 5/8 cup cream at least 30% fat

## Nutrition:

1. Calories: 690 calories
2. Carbohydrate: 82 grams
3. Cholesterol: 305 milligrams
4. Fat: 33 grams
5. Fiber: 4 grams
6. Protein: 17 grams
7. SaturatedFat: 17 grams
8. Sodium: 240 milligrams
9. Sugar: 37 grams

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