

Easy Homemade Italian Christmas Bread Panettone

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/true-italian-panettone-recipe>

Ingredients:

- 4 eggs 1 egg is for the egg wash
- 1/2 cup sugar
- 1 tablespoon dry yeast
- 1/2 cup milk 115 F temperature
- 6 tablespoons melted butter
- 1 Orange
- 1 lemon
- 1 teaspoon lemon juice
- 1 teaspoon vanilla extract
- 1 teaspoon salt
- 3 1/2 cups flour may need more or slightly less for a soft dough
- 2/3 cup golden raisins
- 1/3 cup candied orange peel chopped
- 2 teaspoons orange flavored liqueur

Nutrition:

1. Calories: 850 calories
2. Carbohydrate: 138 grams
3. Cholesterol: 260 milligrams
4. Fat: 24 grams
5. Fiber: 8 grams
6. Protein: 22 grams
7. SaturatedFat: 13 grams
8. Sodium: 810 milligrams
9. Sugar: 39 grams

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