

Panettone Italian Christmas Sweet Bread

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-sweet-bread-recipe-for-bread-machine>

Ingredients:

- 3 1/4 cups all purpose flour sifted
- 1/4 cup sugar
- 2/3 cup water tepid
- 1/2 cup butter room temperature/cut into small pieces
- 1/2 teaspoon salt
- 1 1/2 teaspoons dry active yeast
- 2 eggs
- 1 egg yolk
- 1 Orange
- 1 lemon
- 1 teaspoon vanilla
- 1 cup chocolate chips raisins or candied fruit or a mixture, plump raisins up by sitting them in boiling water for 5 minutes, then dra...
- 1/4 cup almond flour
- 1 tablespoon cornstarch
- 1/3 cup sugar
- 1 egg white
- icing sugar powdered /, for dusting
- 1/4 cup almonds skinned, or more if desired

Nutrition:

1. Calories: 1090 calories
2. Carbohydrate: 152 grams
3. Cholesterol: 220 milligrams
4. Fat: 48 grams
5. Fiber: 11 grams
6. Protein: 22 grams

7. SaturatedFat: 24 grams
 8. Sodium: 520 milligrams
 9. Sugar: 56 grams
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