

Italian Panettone Bread (Christmas Fruit Cake)

Yield: 8 min
Total Time: 165 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-traditional-italian-fruit-cake>

Ingredients:

- 1/4 ounce active dry yeast
- 1 cup lukewarm water
- 1/2 cup white sugar
- 2 eggs
- 1/2 cup nonfat plain yogurt
- 2 teaspoons vanilla extract
- 1 tablespoon grated lemon zest
- 1 tablespoon grated orange zest
- 1/4 teaspoon salt
- 4 1/2 cups unbleached all purpose flour plus more if needed
- 1/3 cup dried currants
- 1/3 cup raisins

Nutrition:

1. Calories: 360 calories
2. Carbohydrate: 73 grams
3. Cholesterol: 55 milligrams
4. Fat: 2 grams
5. Fiber: 3 grams
6. Protein: 10 grams
7. Sodium: 105 milligrams
8. Sugar: 17 grams

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