

Panasonic Breadmaker Recipe

Panettone



Ingredients

- 1½ tsp yeast
- 400g strong white flour
- 4 tbsp sugar
- 1 tsp salt
- 50g cold butter cut into cubes
- 2 medium eggs
- 200ml milk

On the beep add

- 70g cold butter cut into cubes from the fridge
- 50g chopped peel
- 50g sultanas
- 50g currants

Method

1. Put ingredients in the bread pan in the order listed above.
2. Set the breadmaker to the BRIOCHE program 3 hours 30 mins.
3. Add the additional ingredients when the bread bakery beeps. Do not put them in the raisin and nut dispenser.