

## Italian Panettone (for 2 Loaves)

### Ingredients:

120 g	Melted Butter
120 g	Sugar
22 g	Active Dry Yeast
1 cup	Warm Water
1 tsp	Salt
2	Eggs
3	Egg Yolks
720 g	Cake Flour
300 g	Dry Fruit
2 tsp	Lemon Zest
90 g	Pine Nuts

### Instructions:

- 1) Sprinkle the yeast over the warm water and mix in butter and sugar. Stir in eggs, egg yolks, salt, and 360 g flour. Mix well. Add the dry fruit, lemon zest, and pine nut.
- 2) Add the remaining flour, a small amount at a time, until a soft dough forms. Knead the dough on medium speed until smooth and elastic, approximately 7 to 10 minutes.
- 3) Place the dough in a lightly oiled bowl, cover and ferment until doubled, about 1 ½ to 2 hours.
- 4) Divide the dough into two equal portions. Cover and bench rest 5 minutes. Grease and paper the bottoms of two baking trays. Form the dough into smooth balls and place one in each pan.
- 5) Brush the tops of the dough with vegetable oil and proof until doubled in bulk, approximately 45 minutes. Bake at 350°F for 40 minutes.