

Bread Machine Panettone Recipe

From the kitchen of: Carmela A. Martino

Panettone is an Italian fruit bread said to have originated in Milan, where the novel *Playing by Heart* is set. (The bread is briefly mentioned at the end of Chapter Seven of the novel.) *Panettone* is traditionally served only at Christmastime. The following recipe is adapted from my mother's. Her recipe included candied fruit, but since I've never been a fan of candied fruit, I eliminated that ingredient and added dried cranberries instead. *Panettone* is known for being a tall, often mushroomed-shaped loaf. When I was a girl, my mother baked it in a 3-pound coffee can she'd washed and saved just for this purpose to get the tall shape. I adapted her recipe as follows for use in a bread machine.



Note: this recipe requires a machine with a 2-pound loaf capacity. If you don't have a bread machine, you can find recipes online for baking panettone in the oven but use the ingredients below if you like.

INGREDIENTS

1 1/8 cups milk, lukewarm	1/4 cup sugar
3/4 teaspoon vanilla extract	1 teaspoon salt
3/4 teaspoon lemon extract	3 1/2 cups bread flour
1 whole egg	2 teaspoons active dry yeast
2 egg yolks	1/2 cup raisins
2 tablespoon butter	1/4 cup golden raisins
	1/4 cup dried cranberries

INSTRUCTIONS

Place all ingredients except raisins and cranberries into baking pan in the order specified in bread machine manufacturer's instructions. Combine raisins and cranberries in a plastic bag with 1 tablespoon flour, then shake off excess flour. Use your machine's raisin bread cycle, adding the dried fruits according to manufacturer instructions. If your machine has a crust setting, select the "light crust" option.