



SKYE BLUE

Kitchens

'PANETTONE' STYLE Italian Christmas Bread

Grease and line with baking paper the base and sides of a loose bottom 15x7cm round cake tin.



What you need:

145g of Baking Bag mix	5ml cider vinegar
1/3 cup tapioca flour	1 TBS runny honey
1 ½ tsp active dry yeast	1 egg, size 7 @ room temperature
1 ¼ level tsp guar gum	230ml milk (note 1)
1 level tsp baking powder	1 TBS sherry or fresh orange juice
½ cup sultanas	30g butter, melted (note 2)
2 TBS citrus peel (gf)	¼ tsp ground star anise
A handful of slivered almonds	Zest of 1 orange

To Make:

Soak the sultanas in the sherry or orange juice, set aside for 25 minutes. Measure the dry ingredients (excluding the dried fruits) into a container. With the lid on, give the flours etc a good shake to combine then empty into a bowl. Make a well in the centre. Whisk together in a small bowl the egg, cider vinegar, honey and melted butter. In a large jug measure out the milk then heat in the microwave for 35 seconds. Add both liquids to the dry ingredients and whisk with electric beaters for about 45 seconds. Next, gently fold through the citrus peel, the fruit and slivered almonds. Pour into the prepared tin and gently smooth the top. Set aside in a warm place for 20 minutes. Pre heat the oven to 210°C. Bake for 18-20minutes (ovens will vary) or until the top is golden. Leave in the tin for 5 minutes then remove and cool on a wire rack. When completely cold dust with icing sugar before slicing.

Note:

1. For dairy free use non dairy spread of choice eg. Olivani or Nuttlex
2. For dairy free use non dairy milk of choice. I usually use Soy lite.

Tip: A scrumptious bread for **Christmas** morning. Serve on its own with coffee or be like the Italians, serve with a glass of wine. Also great toasted or as French toast. This bread freezes well. If you don't like citrus peel use about a tablespoon of orange or lemon zest instead. Feel free to swap the sultanas for raisins, currants, finely chopped apricot or cranberries.

* I normally make this bread the night before. When it is completely cold, wrap tightly in baking paper then foil. Will keep fresh for about 2 days but like most bread is best fresh.