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We believe fresh, good food not only feeds the body, but the mind and spirit as well.”

Reynaldo Hernandez,  
Co-Founder and VP,  
Epicurean Group



## Panettone

Serves 8

1/4 cup room temperature butter, plus 2 tablespoons melted butter  
1/4 cup sifted evaporated cane juice  
1 large eggs  
2 large egg yolks  
1/2 teaspoon salt  
Zest from one orange  
1/2 cup dried currants, soaked for 1 hour in warm water and drained  
1 3/4 cups, sifted, all-purpose flour  
Powdered sugar for dusting

### For the Sponge or Starter:

1/2 cup 100-degree water  
1 package dry yeast  
1/2 cup flour

Mix the yeast and water in a bowl and allow yeast to dissolve completely. Mix in the flour. Cover and let rise in a warm place for about 30 minutes.

### Directions:

Preheat oven to 350 degrees. Butter and flour a panettone\* mold, a small muffin pan or you can use a one-pound coffee can for a traditional shape.

In a mixer with a paddle, cream together the butter and cane juice. Beat in eggs and yolks one at a time. Add salt and zest.

Replace the paddle with a dough hook. On low speed, add the sponge then slowly add the flour, one cup at a time. Mix for 5 minutes and add the currants. Mix until all ingredients are incorporated. Cover the bowl and let rise in a warm place until double in size.

Punch the dough down and portion into 8 equal balls and place in muffin tin. Let rise for one half hour.

Brush with 1 tablespoon of melted butter. Bake until golden brown. When done, dough will bounce back if pressed lightly.

Remove from pan and let cool. Brush tops with the rest of the melted butter.

### To Serve:

Dust panettone with sifted powdered sugar to serve.

*\* Epicurean Tip: You can find classic paper panettone molds online or in a gourmet cook's shop.*