

PANNATONE CHRISTMAS BREAD

- 2 cups milk
- 1 1/2 cups warm tap water
- 2 T SAF Instant Yeast
- 2 T Dough Enhancer
- 2 T Vital Wheat Gluten
- 3 eggs
- 2 cups citron
- 2 cups raisins
- 1 cup nuts (optional)
- 1/2 tsp cardamon
- 2 tsp cinnamon
- 1 T salt
- 8-9 cups whole wheat flour

Scald milk and allow to cool slightly. Place cooled milk, warm water and eggs in Bosch bowl equipped with dough hook. Add 4-5 cups of whole wheat flour. On top of flour add yeast, salt, dough enhancer, gluten and spices. Start machine on speed one and slowly add the remaining flour until the sides of the bowl start to come clean. Let knead 8 minutes add fruit and nuts, knead for another 1 minute. Shape dough into two large loaves and place on greased pizza pans. Let rise in warm oven for about 30 mins (bread should rise about 2"). Bake in 350 degree oven for 45 minutes. Remove from oven and baking pan. Allow to cool on wire rack. Makes 2 round loaves.

This recipe can be doubled for your Bosch Universal or Universal Plus

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