

Panettone

Ingredients

1½ cups & ¼ cup warm water (400ml)
60 g softened butter or margarine
2 cups maize corn flour (290g)
½ cup rice flour (85g)
¾ cup Orgran GFG (100g)
2 tbs. caster sugar
1 tsp. salt (4g)
2 large eggs
⅓ cup skim milk powder
3 tsp. dry yeast
4 tsp. gluten-free baking powder (16g)
1½ tsp. crushed anise seeds (optional)
⅓ cup raisins (60g)
⅓ cup chopped pecans (40g)
⅓ cup candied orange peel (optional)



Method

Preheat oven to 170°C (340°F).
Grease a deep cake tin.

1. Place dry ingredients (except seeds, raisins, pecans, and peel) in a large bowl and rub in butter until mixture resembles fine breadcrumbs.
2. Add seeds, pecans, raisins, and peel and mix well.
3. Lightly beat eggs in a separate container then add to dry ingredients, add water and mix well to form a smooth and consistent mixture.
4. Spoon the mixture into prepared cake tin.
5. Smooth the top with 1 tbs. of milk.
6. Bake on the bottom shelf of the oven for 30 minutes.
7. Reduce heat to 160°C, cover top with foil and bake for another 30 minutes.

Comments

When bread is baked, cool in tin for 5 minutes, and then continue cooling on a wire rack for 30 minutes before slicing.