

Panettone Cake

INGREDIENTS

- 2 1/4 c flour, sifted
- 3/4 c sugar
- 1/3 c sunflower oil
- 3 extra large eggs, room temperature
- 1/3 c milk
- 2 Oz candied fruit bits
- 2 Oz raisins
- 2 Oz shaved almonds
- Zest from 1 lemon and 1 orange
- 1 tsp panettone extract (see tips)
- 1 tsp butter extract
- 2 tsp baking powder
- Pinch of salt

DIRECTIONS

- Soak raisins in warm water for 15 minutes.
- Drain, squeezing extra water out, and set aside.
- Sift flour with baking powder and set aside.
- Grease and flour a 9" springform baking pan and set aside.
- Preheat oven to 350F.
- Beat eggs in a large bowl until foamy.
- Add a pinch of salt and the sugar, a little at a time, while continuing to beat.
- When mix is light and fluffy, add oil, milk, zests and extracts.
- Mix until incorporated.
- Add flour mixture, a little at a time, until blended.
- Finally, using a spatula, mix the raisins and candied fruit evenly into the batter.

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DIRECTIONS (CONT.)

- Pour batter into prepared pan.
- Sprinkle entire top with shaved almonds.
- Bake in preheated oven for about 40-45 minutes or until golden and top springs back.
- Alternatively, you can use a cake tester stick to make sure cake is fully baked.
- Remove cake from oven and allow it to cool before serving.

Panettone Cake continued...

NONNA'S TIPS

- Panettone extract is available online but, if you can't find it, use almond extract. Also, since we're using oil in this cake, the addition of butter extract is essential for the buttery taste that authentic panettone is famous for.
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- Use a stand mixer or handheld mixer to make sure the eggs and sugar get foamy. It's a very important step to achieve a light and fluffy cake.
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- If you don't like candied fruit, substitute with chocolate chips. One tip to avoid the chips from settling on the bottom of the cake, is to lightly flour the chips before adding them to the batter.