



Panettone Holiday Fruitcake

SERVINGS 36 **PREP TIME** 25 mins + 5 hrs for resting **COOK TIME** 1 hr

INGREDIENTS

- 2 1/4 cups flour (divided)
- 2/3 cup water
- 2 tbsp apricot jam
- 1 tbsp instant yeast (divided)
- 1/4 cup **La Fe Brown Sugar**
- 1 1/2 cup softened butter (divided)
- 6 egg yolks
- 1 tsp salt
- 2 tsp good quality vanilla
- 3/4 tsp orange extract
- 3/4 tsp lemon extract
- 2 tbsp honey
- 1/2 cup dried cherries (chopped fine)
- 1/2 cup golden raisins (chopped fine)
- 1/2 cup pecans (chopped fine)
- 2 tbsp melted butter
- 1 cup confectioners sugar (sifted)
- 1/2 tsp vanilla
- Pinch of salt
- 2-4 tbsp **La Fe Sweetened Condensed Milk**
- 2 tbsp milk

DIRECTIONS

1. Make the Sponge: Place 1 1/2 cups flour, 2/3 cup water, 2 tablespoons apricot jam, and 1 teaspoon yeast in a small bowl and whisk together. Cover bowl with plastic wrap and set in a warm place to rest for 3 hours.
2. Make the Dough: In the bowl of a standing mixer, add the sponge, 3/4 cup flour, 1/4 cup La Fe brown sugar, and 1 teaspoon yeast. Use the hook attachment to knead the dough until the mixture is smooth and stretchy, about 3-5 minutes.
3. Add 3 egg yolks, one at a time, and knead until the dough is smooth, shiny, and stretchy.
4. Cover dough with plastic wrap and allow to rise in a warm place until doubled in size, about 2 hours.
5. Return dough to the mixer, and add salt, vanilla, lemon and orange flavoring, honey, and 1 teaspoon yeast. Knead for 1 minute.
6. Add 3 egg yolks and knead until incorporated. Add the 12 tablespoons of softened butter, one tablespoon at a time. Knead until the dough is soft, shiny and very stretchy, about 5 minutes. The dough should pull away from the sides of the bowl.
7. Toss the chopped raisins, cherries and pecans with 2 tablespoons of flour. Add them to the dough and knead briefly, until just mixed in.
8. Place dough in an oiled bowl, cover with plastic wrap, and refrigerate overnight.