

# Panettone



For a 24 cm diameter panettone:

800 g flour

approx. 2 cups of soy milk, warm

200 g vegan sugar

200 g vegan margarine

3 1/2 teaspoons dry yeast

200-250 g raisins

100-150 g candied orange peel (and / or lemon)

zest of an orange / lemon (optional)

2 teaspoons lemon essence (or vanilla)

1/2 teaspoon salt

1/4 teaspoon turmeric, for the color

Mix one teaspoon of sugar with the yeast in 1/2 cup warm soy milk. Allow to ferment for 10 minutes.

Dissolve the sugar in soymilk. Add the remaining ingredients (except raisins and candied orange) and mix. The dough should be elastic and soft but should not stick to the hands. Add a little bit more flour or soy milk if needed.

Knead for about 10 minutes.

Cover with a kitchen towel and let it rise, in a warm place, for 2-3 hours.

Add the candied peel and raisins and knead again for about 5 minutes.

Put the dough in the baking form (greased with a little bit margarine and dusted with flour). Let it rise until it doubles in volume (1-2 hours).

Bake at medium heat (175 C), in a pre-heated oven, approx. 45-60 minutes. Do not open the oven door during this time!

Check with a straw if it is baked inside otherwise continue baking a few minutes longer.

Allow to cool in the baking form.