



## Individual Jaffa Orange & Cranberry Panettoni

Makes

8

Time

1

Hour

Level

MEDIUM

Kcal

635

per portion

### You will need

- 1 x Jaffa Orange (Zested and Juiced)
- 1 x Jaffa Seedless Lemon (zest)
- 3 x Medium eggs
- 2 x 7g Sachets easy-blend yeast
- 8 x empty 400g cans, washed and dried, paper labels removed
- 175g Dried Cranberries
- 150g Chopped mixed candied peel
- 500g plain flour, plus extra for dusting
- 100g Caster Sugar
- 200g very soft butter, plus 1 tsp, melted, and extra, melted, to grease
- 200ml whole milk, plus 2 tbsp for brushing
- 1 TSP Vanilla Extract
- ½ TSP Salt

### Our step-by-step guide

#### Step 1

Mix the cranberries, candied peel and 1 tbsp of the orange juice together in a small bowl. Cover and leave to soak for 1 hour.

#### Step 2

Meanwhile, sift the flour, salt, sugar, and yeast into a large bowl. Warm the milk in a small pan, pour into a jug and beat in the eggs, vanilla extract, orange juice and lemon zest with a fork. Gradually mix the milky mixture into the dry ingredients using a wooden spoon and beat gently or on a low speed for 10 minutes to form a smooth and silky dough.

#### Step 3

Gradually beat in the butter, a small knob at a time, making sure it has been absorbed into the dough before adding the next piece.

#### Step 4

Meanwhile, lightly brush the inside of the tin cans with melted butter, then line the sides and base with baking paper (with some sticking out of the tin), using a long-handled pastry brush.

#### Step 5

Knock the excess air out of the dough with your spoon for 1 minute. Gradually stir in the soaked fruits, then carry on stirring for 1-2 minutes until they have all been incorporated into the dough.

#### Step 6

Tip out the soft, fruity dough onto a lightly floured work surface and cut into 8 evenly sized pieces. Drop a piece of dough into each of the cans, cover with a clean tea towel and leave somewhere warm for about 1 hour until the dough has almost risen to the top of the cans. Meanwhile, preheat the oven to 190°C/fan170°C/gas 5.

#### Step 7

Put the cans onto a baking sheet and bake in the centre of the oven for 25-30 minutes until golden brown. Remove, leave to cool for a few minutes, then carefully slide them out of the cans, using paper to help you. Beat the remaining orange juice with the 1 tsp melted butter, brush over the top of each panettone and leave to cool on a wire rack. Pop them back in the tins for wrapping.

#### Step 8

Enjoy!

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