



1. Lightly grease a clean bowl with butter, and set the bowl to one side. In a large bowl (not the greased bowl) add both bags of strong white flour (**bag 1** and **bag 2**), the caster sugar (**bag 3**), yeast (**bag 4**) and salt (**bag 5**). Mix in 2 whole eggs and 2 egg yolks, the zest of an orange and 2 tbsp of orange juice, until combined, and the mixture resembles large breadcrumbs.



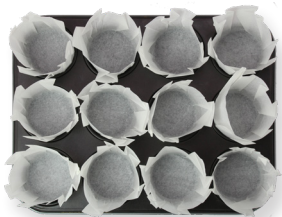
2. Warm 160ml of milk in a pan, on a low heat, or in the microwave, until lukewarm (if you have a thermometer this is about 40°C). If the milk is too hot, the dough will not rise. Add the warmed milk and mix until a dough has formed. Tip the dough onto a clean surface and knead for 5 minutes. If the dough is too sticky to handle, use a small amount of flour (**flour for dusting**) to dust the surface.



3. When the dough feels smooth, knead in 125g of butter, 1tbsp at a time, making sure each addition is kneaded in completely before adding the next. Adding the butter takes a bit of elbow grease, and the dough will separate to start with but will eventually come together, so keep going! Once all the butter is added, knead for a further 5 minutes until the dough is soft and elastic.



4. Put the dough into the greased bowl (from step 1), cover with cling film or a damp tea towel, and leave to prove in a warm place for 90-120 minutes or until doubled in size. Whilst proving, prepare the dried cranberries (**bag 6**) by roughly chopping them into smaller pieces.



5. To make the muffin cases, find an item the size of the holes in the muffin tin, for example, a glass. Position a flat greaseproof circle over the top, pushing down to create a case. Repeat for all 12 greaseproof circles. Put the cases into the muffin tin.



6. Once proved, tip the dough out onto a clean work surface and divide into 12 equal pieces (the best way to do this is to weigh the dough and divide by 12), roughly 80g each. Flatten each dough ball slightly, and evenly distribute the chopped dried cranberries, and chocolate chips (**bag 7**) between all 12. Lightly knead each ball, until the filling is evenly incorporated.



7. Roll each piece of dough into a ball, so the top is smooth and the seams are on the bottom. Put one dough ball into each muffin case. Cover loosely with cling film and leave to prove for a further 90-120 minutes, or until the dough has reached the top of the cases. The final rise can also be done in the fridge overnight (then continue with step 8).



8. Preheat the oven to 180°C/160°C fan/gas mark 4. Once proved, brush the tops lightly with milk and bake in the oven for 15-20 minutes until the tops have turned golden brown and have a spring to the touch. Remove from the tin straight away and leave in the cases to cool on a wire rack.

TOP TIP

Transform any spare panettone into an indulgent, festive bread and butter pudding.

SKILL LEVEL	PREP TIME	BAKE TIME	MAKES
👑👑👑👑👑	65 MINS + 180-240 MINS PROVE	15-20 MINS	12

IN THE KIT

- Bag 1:** 260g strong white flour
 - Bag 2:** 260g strong white flour
 - Bag 3:** 60g caster sugar
 - Bag 4:** 12g yeast
 - Bag 5:** 2tsp salt
 - Bag 6:** 70g dried cranberries
 - Bag 7:** 75g dark chocolate chips
 - Flour for dusting:** 50g strong white flour
- Butter measure
12 x greaseproof circles

VIDEO

[Bakedin.co.uk/chocolate-cranberry-orange-panettone](https://bakedin.co.uk/chocolate-cranberry-orange-panettone)

YOU WILL NEED

- 160ml milk (warmed) + extra for glazing
- 4 medium eggs (2 whole eggs + 2 egg yolks)
- 125g unsalted butter (very soft but not melted) + extra for greasing
- 1 large orange (zest + 2tbsps juice)
- Muffin tin

STORAGE

Once cooled, store in an airtight container in a cool, dry place.

INGREDIENTS

Strong white bread flour: (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), belgian dark chocolate chips; (sugar, cocoa mass, cocoa butter, emulsifier: **soy** lecithin, natural vanilla flavouring), cranberries (cranberries (60%), sugar (39.5%), sunflower oil (0.5%)), caster sugar, salt (salt, anti-caking agent: sodium ferrocyanide), yeast (yeast, emulsifier (sorbitan monostearate)).

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1527kJ/361kcal
Fat	3.5g
of which saturates	1.5g
Carbohydrates	69g
of which sugars	20g
Protein	12g
Salt	1.3g

Allergens: For allergens see ingredients in **bold**.
May contain: **milk & nuts**.

Best before: see sticker. Store in a cool, dry place.

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