

# NO-KNEAD YEAST COFFEE CAKE OR PANETTONE

**Two 9-Inch Tube Pans**  
Baked in 1-pound greased coffee cans and attractively packaged, this cake makes wonderful gifts. Combine and let stand for 3 to 5 minutes:

**1 cup 105°–115° water** (use 0.5)

**2 packages active dry yeast**

Sift and stir in:

**1 cup all-purpose flour**

Cover this sponge and let rise about 30 minutes in a warm place. Beat until soft:

**½ cup butter**

Add gradually and blend until light and creamy:

**½ cup sifted sugar**

Beat in, one at a time:

**2 to 3 eggs**

Add:

**1 teaspoon salt**

**2 teaspoons grated lemon rind**

Beat in the sponge. Sift and beat in gradually:

**3½ cups all-purpose flour**

Beat the dough for 5 minutes more. Add:

**(⅛ cup chopped citron)**

**(¼ cup golden raisins or chopped candied pineapple)**

**(1 cup broken nutmeats)**

Cover the bowl with a cloth and let the dough rise about 2 hours or until almost doubled in bulk. Punch down, divide and place in 2 greased tube pans or in greased 1-pound coffee cans and let rise about ½ hour. Lightly brush the tops with: