

RECIPE FOR

Monkey Bread

NAME OF DISH

FROM THE KITCHEN OF

INGREDIENTS

Living in Sugar

SERVES

8-10

PREP TIME

30 minutes

TOTAL TIME

4.5 Hours

OVEN TEMP

350F

For the Dough:

1 cup (2 sticks) chilled
unsalted butter, cut into 1-
inch pieces
½ cup milk
1 ¼-ounce envelope active
dry yeast
3 cups all-purpose flour,
plus more as necessary
3 tablespoons sugar
1 teaspoon kosher salt
4 large eggs

For the Assembly:

1 stick butter, melted
1/2 Cup Sugar
1/2 Cup Brown Sugar
1 T Cinnamon
2 tsp Pumpkin spice
1 Bundt Pan

DIRECTIONS

- Beat 1 cup butter in the bowl of a stand mixer fitted with the paddle attachment on medium-low speed until butter is smooth and pliable but still cold, about 1 minute.
- Heat milk in microwave until warm to the touch but not steaming hot. Whisk milk and yeast in a small bowl to dissolve yeast, then let sit until foamy, about 5 minutes.
- Add dry ingredients (3 Cups Flour, Sugar, & salt) to the buttered mixing bowl -- no need to rinse. Using the paddle attachment, mix dry ingredients together.
- Add the yeast and milk mixture, along with all 4 eggs to the dry ingredients. With the dough hook, bring the dough together until no dry patches remain and the dough pulls away from the sides of the bowl
- With the mixer speed on med-low, slowly add the whipped butter to the dough, 1 tablespoon at a time, waiting until each addition is incorporated.
- Mix until dough is smooth and pliant, but not sticky. Turn out on to your floured workspace and work into a smooth ball. Place in a greased bowl and let rise in a warm location for about an hour.
- Once the dough is about doubled in size, melt 1 stick of butter & assemble the cinnamon sugar mixture.
- Punch down the risen dough with your hands, and using your thumb and fore-finger pinch off about an inch to an inch and a half of dough and roll into a small ball.
- Dunk the ball into the melted butter then immediately into the cinnamon sugar mixture and place in a greased bundt pan.
- Repeat until dough balls are in even layers around the pan. Cover, let dough rise for 1 hour.
- Preheat oven to 350F. When dough is doubled, bake for 25-35 minutes until golden brown.
- Cool in pan for 10 minutes. De-pan and cool thoroughly before icing.