

Monkey Bread

sweet, gooey pull apart bread for sharing



TOTAL TIME:
2 HR 45 MIN

BAKE TIME:
50 MIN

SERVINGS:
10



VEGAN OPTIONAL

DESSERT -OR-
BREAKFAST

ADAPTED FROM:
<https://www.cookie doughandovenmitt.com>

It was always an extremely special day in my house when I could smell this recipe wafting from the kitchen. This was one of my mom's breakfast dishes that she only brought out on special occasions, so it's been over 10 years since I've had this recipe, and I knew I had to recreate it. My mom, a fantastically talented yet improvisational chef, didn't have the recipe, so I had to go digging. After seeing many recipes that looked close but not quite right, my mom told me that butterscotch pudding mix is the secret ingredient to the indescribably delicious gooey glaze on this monkey bread recipe, so I adapted a couple recipes to fit, and I hope you enjoy! -Zoe, Heartfelt Tidbits Creative Intern

Ingredients

BREAD

3/4 cup warm water (110°)
1 tablespoon dry yeast
1/2 tsp salt
1 cup evaporated milk* (vegan optional*)
1/2 cup butter (vegan butter optional)
1/2 cup + 1 teaspoon granulated sugar (divided)
5 and 1/4 cups bread flour* (divided)
1 tablespoon vegetable oil

TOPPING

2 3.5 oz packages cook and serve butterscotch pudding
1 cup brown sugar
3/4 cup melted butter (vegan butter optional)

* If you don't have evaporated milk, simmer 2 cups of milk until reduced to 1 cup, stirring occasionally, or use 1/2 cup cream, 1/2 cup milk. Works for dairy & non dairy milk.

* All purpose flour also works, bread flour will be slightly more chewy

Instructions

1) Combine warm water and sugar in a bowl. Add dry yeast, and wait 5-10 min until foamy. If no foam or bubbles appear, start over with new yeast, your yeast may have died, or your water was too hot.



2) Heat milk and 1/2 cup butter over medium heat until butter is melted. Make sure this has cooled to 110°, or warm but not hot to touch, before proceeding.



3) Combine yeast mixture and milk mixture. Then add remaining sugar and whisk to combine.
4) Add salt and 5 cups flour and stir to combine until a dough forms.



5) Knead the dough by hand, or with a stand mixer fitted with a dough hook, until a smooth ball forms. If you poke your dough and it springs back, you're in good shape.



6) Use 1 tbsp of vegetable oil to cover all sides of dough. Cover bowl with floured tea towel, or floured plastic wrap, and place in a warm spot* until doubled in size, roughly 1.5 hrs.



7) Combine pudding powder and brown sugar in a large bowl. Coat a bundt pan with butter or non stick spray, then sprinkle a couple big pinches of the topping into the pan, and rotate to disperse.



8) After rising, punch dough down to redistribute yeast and air bubbles. Press or roll until 1 inch thick, and cut into 1"-1.5" squares with knife or pizza cutter.



9) Melt 3/4 cup butter in medium or large bowl. Place dough squares into butter, then into pudding powder mixture, coating all sides. Place into bundt pan. Sprinkle any remaining pudding mixture on top.



10) Preheat oven to 350°. Loosely cover pan with tea towel or plastic wrap, and place in a warm spot for 30 min to rise. The change may be subtle, but the dough squares should look slightly puffier.



11) Bake for 50 min. Cover loosely with tin foil for first 30 min, then remove. The top of my dough, seen here, is dry because I only used one packet of pudding mix, so I recommend 2 in this recipe.



12) Let rest for no longer than 5 minutes, then flip onto a plate with raised edges. Wiggle the bundt pan off by alternating raising each side slightly until free. Enjoy!

Notes

- My home was chillier than normal this week, so I set my oven to its lowest temperature, waited until the oven got just slightly warm, then turned off the oven and placed my dough inside to rise for step 6.

- Most of the recipe can be prepared the night before, if you want to treat your house to a deliciously smelling breakfast in the morning! Follow the instructions through step 9, cover with plastic wrap or tin foil, and pop in the fridge. The next morning, remove and let rise in a warm spot for 30 minutes, and bake as normal.

- For added texture and flavor, during step 9, you can add chopped pecans or walnuts in between layers of dough!

