



# Monkey Bread



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## Introduction

Monkey Bread is a delightful, pull-apart bread that is both fun to eat and delicious. This sweet, cinnamon-flavored treat is perfect for brunch or a cozy family gathering. With its soft, gooey texture and irresistible aroma, Monkey Bread is sure to become a favorite in your home. In this article, we will guide you through a simple recipe to create this delicious dish, ensuring you'll enjoy every bite.

## Detailed Ingredients with measures

- 3 cans of refrigerated biscuit dough (each can about 230g)
- 1 cup of sugar
- 2 teaspoons of ground cinnamon
- 1/2 cup of unsalted butter (melted)
- 1/2 cup of brown sugar

## Prep Time

The preparation time for Monkey Bread is approximately 15 minutes. This short prep time makes it an ideal choice for those who want to whip up something delicious without spending too long in the kitchen.

## Cook Time, Total Time, Yield

The cooking time for Monkey Bread is about 30-35 minutes. When combined with the prep time, the total time needed to make this dish is roughly 45-50 minutes. This recipe will yield about 8-10 servings,

making it perfect for sharing with friends and family. Enjoy your delightful creation!



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# Detailed Directions and Instructions

## Step 1: Prepare the Dough

In a mixing bowl, combine warm milk, sugar, and yeast. Let it sit for about 10 minutes until it becomes frothy. Then, add melted butter, eggs, and salt. Gradually mix in flour until a soft dough forms.

## Step 2: Knead the Dough

Transfer the dough onto a floured surface and knead for about 5-7 minutes until it is smooth and elastic. Place the kneaded dough in a greased bowl, cover it with a cloth, and let it rise in a warm place for approximately 1 hour, or until it has doubled in size.

See also Mini Chocolate Chip Muffins

## Step 3: Prepare the Coating

While the dough is rising, melt butter in a bowl. In another bowl, mix sugar and cinnamon together for the coating.

## Step 4: Assemble the Monkey Bread

Once the dough has risen, punch it down and tear it into small pieces. Dip each piece into melted butter, then roll it in the cinnamon-sugar mixture. Layer the coated dough pieces in a bundt pan.

## Step 5: Second Rise

Cover the bundt pan with a cloth and let it rise for another 30 minutes. Meanwhile, preheat your oven to 350°F (175°C).

## Step 6: Bake the Monkey Bread

Bake the assembled monkey bread in the preheated oven for 25-30 minutes or until golden brown. Once baked, let it cool in the pan for 10 minutes before inverting it onto a serving plate.

## Notes

### Note 1: Dough Rising

Make sure to find a warm, draft-free area to allow the dough to rise effectively, as this will impact the final texture of the bread.

### Note 2: Serving Suggestion

You can drizzle melted chocolate or a simple glaze over the monkey bread prior to serving for extra sweetness and flavor.

### Note 3: Storage

Store any leftovers in an airtight container at room temperature for up to 2 days. Reheat briefly in a microwave for best results.



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# Cook techniques

## Preparation of Dough

The dough for monkey bread is typically made using a combination of flour, sugar, yeast, and other ingredients that create a soft and pliable texture. It's essential to knead the dough until it's smooth and elastic for the best results.

See also [Disco Fries](#)

## Shaping the Dough

After the dough has risen, it is divided into small pieces. Each piece is shaped into balls, which are then rolled in melted butter and sugar before being placed in the baking pan.

## Baking Technique

Monkey bread is baked at a moderate temperature, allowing the individual dough balls to rise and caramelize. This technique ensures a golden-brown exterior while keeping the inside soft and gooey.

## Serving Method

Monkey bread is often served hot directly from the pan, and it is typically pulled apart by hand. This serving method enhances the communal aspect of the dish, making it perfect for sharing.

# FAQ

## Can I use store-bought dough for monkey bread?

Yes, store-bought dough can save time and still yield delicious results for monkey bread.

**How long can I store leftover monkey bread?**

Leftover monkey bread can be stored in an airtight container at room temperature for up to two days. It can also be refrigerated for longer storage.

**Can I make monkey bread ahead of time?**

Yes, you can prepare the dough and shape it in advance, then refrigerate it overnight before baking it the next day.

**What variations can I make to monkey bread?**

You can add different flavorings, such as cinnamon, nuts, chocolate chips, or fruit, to customize your monkey bread to your liking.

**Is monkey bread a good option for brunch?**

Absolutely! Monkey bread is a popular choice for brunch due to its delicious taste and shareable nature.



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## Conclusion

The Monkey Bread is a delightful treat that combines the warmth of freshly baked dough with a sweet, gooey coating. This dish is perfect for gatherings, as it invites sharing and allows everyone to enjoy its deliciousness together. The combination of flavors and textures makes it a favorite for many, proving that homemade desserts can be both simple and impressive.

See also Whipped Chocolate Cheesecake Parfaits

## More recipes suggestions and combination

### **Apple Cinnamon Monkey Bread**

Incorporate chunks of apple and a sprinkle of cinnamon into your Monkey Bread for a delightful twist that embodies the flavors of fall.

### **Chocolate Chip Monkey Bread**

Add chocolate chips to the dough for a sweet treat that satisfies the cravings of chocolate lovers, making your Monkey Bread even more indulgent.

### **Maple Pecan Monkey Bread**

Drizzle maple syrup and sprinkle pecans over the dough to create a rich, nutty flavor that pairs perfectly with the sweetness of the bread.

### **Banana Nut Monkey Bread**

Combine ripe banana pieces and walnuts for a banana bread-inspired version of Monkey Bread that is sure to please.

### **Savory Pull-Apart Bread**

Try a savory take by using herbs, cheeses, and garlic in the dough for a delicious appetizer that complements any meal or party spread.

### **Stuffed Monkey Bread**

Experiment with different fillings such as cream cheese, Nutella, or fruit preserves to create filled Monkey Bread that surprises with each pull apart.



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