



Slow Cooker Cinnamon Sugar Monkey Bread

The Smell That Started It All

The first time I made this, my kitchen smelled like a bakery at sunrise. Warm cinnamon, melting butter, and caramelized sugar filled the air. My grandkids raced downstairs, still in pajamas, asking, “What’s that magic?” **Ever wondered how three simple ingredients can create pure comfort?** That’s the power of slow cooking—it turns basics into joy. Share your favorite cozy kitchen memory below!

My Sticky (But Sweet) First Try

I’ll admit it: my first batch was a mess. I forgot to spray the crockpot, and some bits stuck. But the gooey, pull-apart bread still vanished in

minutes. **Home cooking isn't about perfection—it's about laughter and licked fingers.** My grandson called it "cookie bread," and now it's our rainy-day tradition. What's your favorite "oops-turned-delicious" story?

Why This Bread Wins Hearts

– The cinnamon-sugar crust cracks slightly, giving way to pillowy biscuit centers. – Brown sugar butter seeps into every layer, creating sticky-sweet pockets. **Which flavor combo surprises you most—cinnamon's warmth or brown sugar's depth?** Try adding a pinch of nutmeg next time!

A Bite of History

This dish traces back to 1940s America, often called "pull-apart bread." Busy moms loved its shortcut dough and crowd-pleasing sweetness. *Did you know some say it's named for monkeying around with fingers instead of forks?* I skip the forks too—it's more fun that way. Would you serve this at brunch or dessert?



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Ingredients:

Ingredient	Amount	Notes
Refrigerated biscuits	1 (16.3-ounce) can	
Granulated sugar	$\frac{1}{3}$ cup	
Ground cinnamon	3 tablespoons	
Brown sugar	$\frac{1}{2}$ cup	Packed
Unsalted butter	$\frac{1}{2}$ cup	
Salt	1 large pinch	
Powdered sugar	1 cup	
Milk	3 tablespoons	
Vanilla extract	$\frac{1}{2}$ teaspoon	

How to Make Slow Cooker Cinnamon Sugar Monkey Bread

Step 1 Spray your slow cooker with nonstick spray. This stops the bread from sticking. Use a 4-quart size for best results. Set it aside while you prep. (Hard-learned tip: Skip the spray, and you'll regret it later.)

See also Chilled Citrus Lemonade

Step 2 Cut the biscuits into quarters. Toss them in a bag with sugar and cinnamon. Shake until coated. Add the pieces to the slow cooker.

What's the best way to coat sticky dough? Share below! Step 3

Melt butter, brown sugar, and salt in the microwave. Stir until smooth.

Pour this over the biscuit pieces. Spread it evenly. **Step 4** Cook on LOW for 2–3 hours. Check the center with a thermometer. It should hit 190°F.

The edges will turn golden. **Step 5** Mix powdered sugar, milk, and

vanilla for the glaze. Drizzle it over the warm bread. Serve straight from the pot. **Cook Time:** 3 hours **Total Time:** 3 hours 10 minutes **Yield:** 6 servings **Category:** Dessert, Breakfast

3 Fun Twists on Monkey Bread

Apple Pie Toss in diced apples with the biscuits. Add a dash of nutmeg. Tastes like fall in every bite. **Chocolate Lover's** Swap cinnamon for cocoa powder. Mix in chocolate chips. Drizzle with chocolate sauce instead of glaze. **Spiced Pumpkin** Use pumpkin pie spice instead of cinnamon. Add a spoonful of pumpkin puree to the butter mix. **Which twist would you try first? Vote in the comments!**

Serving Ideas & Pairings

Serve warm with a scoop of vanilla ice cream. Or top with fresh berries for a bright contrast. Pair with cold milk for a classic treat. For adults, try a sweet riesling or spiced cider. **Which would you choose tonight?**



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Storing and Reheating Your Monkey Bread

Keep leftovers in the fridge for up to 3 days. Cover tightly with foil or plastic wrap. To reheat, pop a slice in the microwave for 20 seconds. Want it crispy? Use the oven at 300°F for 5 minutes. *Fun fact: My grandkids fight over the last piece every time!* Freezing works too—wrap individual portions for up to a month. Thaw overnight before reheating. Batch-cooking tip: Double the recipe and freeze half for a lazy Sunday treat. Why this matters: Fresh-baked taste without the work! Ever tried freezing monkey bread? Share your tricks below.

See also [Easy Pumpkin Pie Recipe for Beginners](#)

Fixes for Common Monkey Bread Mishaps

Sticky mess? Let it cool 10 minutes before serving—the syrup thickens as it sits. Dry edges? Stir the biscuits gently halfway through cooking. Doughy center? Check the temp with a thermometer—it should hit 190°F. Why this matters: Small tweaks make big differences in texture. My neighbor once served undercooked bread—now she swears by her thermometer! Got a monkey bread disaster story? Tell us in the comments.

Your Monkey Bread Questions, Answered

Q: Can I make this gluten-free? A: Yes! Swap in gluten-free biscuit dough and check labels on other ingredients. **Q: How far ahead can I prep it?** A: Assemble everything the night before. Store coated biscuits and syrup separately in the fridge. **Q: Any butter swaps?** A: Margarine works, but butter tastes richer. Coconut oil adds a hint of sweetness. **Q: Can I halve the recipe?** A: Sure! Use a smaller slow

cooker and cook 1–2 hours. **Q: What if I don't have a slow cooker?**

A: Bake at 350°F for 25–30 minutes in a greased pan.

Let's Bake Some Memories

This monkey bread is more than a recipe—it's a hug in dessert form. Whip it up for game night or a cozy morning. **Tag @SavoryDiscovery on Pinterest with your creations!** Did your family gobble it up? Happy cooking! —Elowen Thorn.

You need to try !



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Difficulty: **Beginner**



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Prep time: **10 minutes**



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Cook time: **3 minutes**



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Rest time:



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Total time: **3 minutes**



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Servings: **6 servings**



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Calories: **kcal**



Best Season: **Summer**

Description

Enjoy this warm, gooey, and irresistible Slow Cooker Cinnamon Sugar

Monkey Bread, perfect for breakfast or dessert.

See also Buttery Sweet-Salty Graham Cracker Crust

Ingredients

- 1 (16.3-ounce) can refrigerated biscuits
- $\frac{1}{3}$ cup granulated sugar
- 3 tablespoons ground cinnamon
- $\frac{1}{2}$ cup brown sugar, packed
- $\frac{1}{2}$ cup unsalted butter
- 1 large pinch salt
- 1 cup powdered sugar
- 3 tablespoons milk
- $\frac{1}{2}$ teaspoon vanilla extract

Instructions

1. Spray the pot of a 4-quart slow cooker or CrockPot with pan spray and set aside.
2. Cut 1 (16.3-ounce) can refrigerated biscuits into quarters.
3. Add the biscuits to a large ziplock bag along with $\frac{1}{3}$ cup granulated sugar and 3 tablespoons ground cinnamon. Close the bag tightly, allowing room for air, and shake until all the biscuits are fully coated in the sugar. Add the coated biscuits to the prepared CrockPot. I sprinkled a small handful of the leftover cinnamon sugar over the biscuits and discarded the rest.
4. Heat $\frac{1}{2}$ cup unsalted butter, $\frac{1}{2}$ cup brown sugar, and 1 large pinch salt in the microwave in a medium bowl in 30-second increments until all the butter is melted and the sugar is mostly dissolved.
5. Pour the brown sugar mixture over the biscuits.
6. Cover and cook on LOW for 2-3 hours or until the pieces around the

edge are starting to brown and the center reaches an internal temperature of 190 degrees Fahrenheit.

7. Whisk the 1 cup powdered sugar, 3 tablespoons milk, and $\frac{1}{2}$ teaspoon vanilla extract together in a small bowl and drizzle over the top of the monkey bread before serving.

Notes

For best results, serve warm. Leftovers can be stored in an airtight container and reheated in the microwave.

Keywords: Monkey Bread, Cinnamon, Sugar, Slow Cooker, Dessert