

Monkey Bread

Yield: 8 servings



Ingredients

Dough

¼ cup butter divided, 2 tablespoons softened and 2 tablespoons melted

1 cup milk, warm

⅓ cup water, warm

¼ cup granulated sugar

2 ¼ teaspoons instant yeast

3 ¼ cups all-purpose flour (*plus extra for work surface if needed*)

2 teaspoons salt

Brown Sugar Coating

1 cup packed light brown sugar

2 teaspoons ground cinnamon

½ cup butter, melted

Glaze

1 cup confectioners' sugar

2 tablespoons milk

Steps

Monkey Bread

1. Butter a Bundt pan with the two tablespoons of softened butter. Try to get into all of the ridges of the pan.
2. In a large bowl, mix together the milk, water, melted butter, sugar, and yeast.
3. Mix the flour and salt in a stand mixer fitted with the dough hook. Turn the machine to low and slowly add the milk mixture. After the dough comes together, turn the mixer speed to medium and mix until the dough is shiny and smooth, about 6-7 minutes. The dough should be sticky but not overly wet.
4. Coat a large bowl with oil. Place the dough in the bowl and turn to coat lightly. Cover the bowl with plastic wrap and let the dough rise until doubled, 1-2 hours.
5. For the sugar coating, mix the brown sugar and cinnamon together in a bowl. Pour the melted butter in a bowl or pie plate and set aside.
6. After it has risen, gently remove the dough from the bowl and press it into a rough 8x8 inch square. Using a bench scraper or knife, cut the dough into 64 pieces.
7. Roll each dough piece into a rough ball. Working one at a time, dip the balls into the melted butter, letting the excess drip back into the bowl. Roll the dipped balls in the brown sugar mixture, and layer the balls in the Bundt pan, staggering the seams where the dough balls meet as you build layers.
8. Cover the Bundt pan tightly with plastic wrap and let monkey bread rise until puffy and sticking 1-2 inches above the pan (1-2 hours, again.)
9. Heat the oven to 350°F. Unwrap the pan and bake until the top is deep brown and caramel begins to bubble around the edges, 30-35 minutes. Cool the monkey bread in the pan for 5 minutes, then turn out onto a platter or large plate and allow to cool slightly, about 10 minutes.
10. For the glaze, while the bread cools, whisk together the milk and confectioners' sugar until smooth. Using the whisk, drizzle the glaze over the finished bread. Cut and serve!