



Kate's Sweets

Cookies, Cakes, and More!

Monkey Bread

Light and fluffy pieces of bread baked into one loaf and slathered with a cinnamon-sugar mixture.

yield: 8" round bread, 16 to 18 pieces

prep time: 25 minutes

total time: about 3 hours

Ingredients:

Bread:

- ½ cup lukewarm water
- 1 Tbsp. vegetable oil
- 1 large egg
- 1 tsp. salt
- 1 Tbsp. sugar
- 2 tsp. instant yeast
- 2 cups all-purpose flour

Topping:

- ½ cup granulated sugar
- 1 Tbsp. cinnamon

Directions:

Make the bread: Place water, vegetable oil, egg, salt, sugar, and yeast in a medium bowl and stir well. Add 1 cup of the flour, stirring to blend. Add the second cup of flour, stirring to make a cohesive dough. Let the dough rest for 5 minutes; this gives the flour a chance to absorb the liquid, making it easier to knead. Knead the dough – by hand, mixer, or bread machine – till it's soft and smooth. Place the dough in a lightly greased bowl or large measuring cup, cover it, and let the dough rise for 30 to 60 minutes, till it's about doubled in size.

Make the topping: Blend the sugar and cinnamon in a small bowl, or shake them together in a small lidded container. Set aside.

Assemble the bread: Gently deflate the dough, and place it on a clean, lightly greased work surface; a silicone mat works well here. Divide it into pieces about 1½" in diameter; you'll make 16 to 18 pieces. Lightly grease an 8" round cake pan. Dip each piece in water, then roll it in the cinnamon-sugar mixture to coat. Place the pieces in a single layer in the prepared pan. Sprinkle any remaining cinnamon-sugar over the top. Cover the pan, and let the bread rise for 30 to 60

minutes, till it's visibly puffy. Towards the end of the rising time, preheat the oven to 350°F.

Uncover the pan, and bake the bread for 25 to 30 minutes, till it's golden brown and feels set. Remove from the oven, and immediately turn the pan over onto a cooling rack. Lift the pan off the bread, and scrape any leftover topping in the pan onto the bread. Pull the bread apart to serve. Serve warm, or at room temperature.

recipe adapted from: King Arthur Flour