

Monkey Bread

Ingredients for dough:

- ¼ cup melted butter (divided in 2 Tablespoon portions)
- 1 cup warm milk (110°F no warmer)
- 1/3 cup warm water (110°F no warmer)
- ¼ cup white sugar
- 2 ¼ teaspoons instant yeast
- 3 ¼ cups all-purpose flour
- 2 teaspoons salt

Cinnamon & sugar coating:

- 1 cup white sugar
- 2 teaspoons ground cinnamon
- ½ cup melted butter

Caramel sauce:

- ¾ cups melted butter
- ¾ cups brown sugar

Optional glaze:

- 1 cup powdered sugar
- 2 tablespoons of milk

Directions:

1. Use a pastry brush or paper towel to butter a large bowl and your Bundt pan with half of the divided butter (2 Tablespoons). Set aside.
2. Mix together the milk, water, and melted butter.
3. Add flour, salt, sugar, and yeast to a stand mixer fitted with the dough hook. Mix for about 30 seconds on low.
4. Slowly add your wet ingredients. Turn the machine on to medium high and allow the dough to come together for 6-8 minutes. (it should still be on the sticky side, just not overly wet).
5. Once the time is up, remove the dough from the bowl and check the stickiness of the dough. If it's still too sticky, then knead in more flour 1 teaspoon at a time until the dough doesn't stick to your hands.
6. Place the dough in the buttered bowl and cover with buttered plastic wrap.
7. Let the dough rise until doubled, 1-2 hours
8. Mix the sugar and cinnamon together in a shallow bowl and set aside
9. Place the melted butter in a second shallow bowl and set aside.
10. To form the bread, gently remove the dough from the bowl and press it into a rough 8-inch square. Using a bench scraper or knife, cut the dough into 64 pieces.
11. Roll each dough piece into a ball, dip in butter, then roll in sugar before placing them in your bundt pan.
12. Cover the Bundt pan tightly with another piece of buttered plastic wrap and let the monkey bread rise until puffy, 1-2 hours.
13. Preheat your oven to 350°F.
14. Mix together your brown sugar and melted butter for the caramel sauce. Remove the plastic wrap and carefully pour your caramel sauce over the top of your dough. You may not be able to fit it all in.
15. Bake until the top is deep brown and caramel begins to bubble around edges, 30 to 35 minutes.
16. Cool the monkey bread in the pan for 5 minutes, then turn out on a platter or large plate and allow to cool slightly, about 10 minutes.
17. If using the glaze, whisk the powdered sugar and milk together until smooth. Drizzle the glaze over the warm monkey bread, letting it run over the top and sides of the bread. Serve warm.