

## Cinnamon Monkey Bread

1 recipe Basic Sweet Dough or whole wheat bread

1/2 cup butter, melted and slightly cooled

1 cup brown sugar

1 teaspoon cinnamon



In a bowl combine sugar and cinnamon. stir well.

Divide dough into 1" balls and dip in melted butter then in sugar mixture. Place in bundt pan and layer. Allow to rise for at least 1- 1 1/2 hours. Bake at 350 25-30 minutes or until internal temperature reaches 180 to 190

## Variations

**Carmel Nut Monkey Bread** - Add pecans or walnuts to the layers of the dough.

**Butterscotch Pudding Monkey Bread**- Mix cook and serve butterscotch pudding mix with 1/2 cup brown sugar , 1 tsp cinnamon in a bowl and pour over Monkey Bread chunks that have been dipped in melted butter.

**Orange Pecan Monkey Bread** - For the glaze, to the 1/2 cup melted butter, add 1 cup of marmalade, and 1/2 cup brown sugar, 1 teaspoon of cinnamon and 1 tsp. vanilla. Stir until combined into a slurry for dipping. Roll in 2/3 cups finely chopped pecans or walnuts

**Cream Cheese Monkey Bread** - For the glaze, whip 4 oz. Of cream cheese, with 1 tsp. vanilla and 2 cups icing sugar and add enough milk to reach drizzling consistency. Dip the bread chunks in the glaze and bake and then drizzle remaining glaze over baked Monkey Bread.

**Herbed Monkey Bread** - After dipping in melted butter, roll the dough in 1 cup parmesan and 2 tsp. of dried Italian seasoning. Seasoning can also be added to the bread dough.

**Cherry Almond Monkey Bread.** Add some maraschino cherry juice to the bread liquid and 1 tsp. almond flavouring. As you drop the dipped and coated chunks of bread, add cherries and toasted slivered almonds amongst the bread balls.