

Stuffed Hot Chocolate Monkey Bread

From Ashlee Marie

Ingredients

Dough

- 3/4 C warm water around 112 degrees
- 1 Tbsp reg. yeast
- 1 tsp sugar
- 1 C evaporated milk
- 1/2 C melted butter
- 1/2 C sugar
- 5+ C white bread flour
- 1 Tbsp oil

Stuffing

- 1 1/2 C mini chocolate chips
- 1 1/2 C mini marshmallows

Topping

- 1/2 C butter melted
- 1/2 C packed light brown sugar
- 1/2 C hot chocolate mix

Hot Chocolate caramel sauce

- 1/2 C butter
- 1/2 C brown sugar
- 1/3 C hot chocolate mix
- 1/3 C whipping cream

US Customary – Metric

Instructions

Dough

1. In your mixer with the dough hook, add the yeast, 1 tsp sugar and the warm water – let it sit for 10 mins to proof
2. add the melted butter, the rest of the sugar and evaporated milk and stir until all incorporated.
3. add 2 C of the bread flour and mix until smooth
4. while mixing add 1/2 C of the flour at a time, letting the flour mix in completely each time. Beat until the mixture starts to clean the bowl
5. keep beating until the dough can be pulled and stretched without being sticky and without ripping.
6. place the dough in an oiled bowl, and make sure the dough is totally covered in oil. Cover the dough and let rise until doubled in size.
7. while the dough is rising prepare the other ingredients

Topping

1. mix the hot chocolate mixture and sugar and set aside

Hot Chocolate Caramel Sauce

1. in a small saucepan melt the butter and brown sugar together and bring to a boil
2. add the hot chocolate mix and stir until smooth
3. add the heavy whipping cream and stir until smooth

Assembly

1. Preheat the oven to 350
2. spray your bundt pan with non stick baking spray
3. knock down the dough and divide into 1 inch balls
4. flatten each ball, add a few marshmallows and chocolate chips and pinch closed sealing the balls
5. roll the balls in the melted butter and then in the cocoa/sugar mixture
6. place half the balls into your bundt pan, sprinkle extra chocolate chips and marshmallows in the pan, along with 1/3 of the caramel sauce

7. add the rest of the balls and the rest of the caramel sauce
8. Bake for 40-50 mins – cover the monkey bread with foil after 30 mins to keep it from getting too browned
9. invert the bundt pan onto a large plate, unmold, serve and enjoy!