

VALENTINE MONKEY BREAD (Break-a-parts)

1 recipe for Cinnamon Monkey Bread
Glaze

1 cup fresh or frozen strawberries, diced

1 tablespoon butter

2 tablespoons strawberry jam

1/4 cup white chocolate chips

2-2 1/2 cups powdered sugar

Valentine's Day sprinkles, for topping (optional)



Make Monkey Bread recipe with either white or whole wheat flour using the Bosch Universal Plus. You can add raisins, or nuts as you fill your angel food or bundt pan with the cinnamon and sugar coated balls. Bake at 350 F. for 25-30 min. in your oven. While it is baking you can prepare the glaze.

Add strawberries and butter to a saucepan and set on medium heat. Cook, stirring often until strawberries are soft. Add strawberries, strawberry jam and white chocolate chips (the heat from the strawberries will melt the white chocolate) to a blender and blend until completely smooth. Next, add 2 cups powdered sugar and blend again until smooth. If needed, add remaining 1/2 cup of powdered sugar to thicken the glaze.

Invert baked Monkey bread onto cooling rack and remove from pan and allow to cool for 10 min. before drizzling the glaze on top and sides.