



Monkey Bread from Scratch

Jacob · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

2 hrs 30 mins

Description

This homemade monkey bread is gooey caramelized and pulls apart effortlessly when you grab a piece Store in an airtight container in the fridge

Ingredients

- - 1 teaspoon vegetable oil
- or as needed - $\frac{1}{4}$ cup warm water - 2 $\frac{1}{2}$ teaspoons active dry yeast - 1 teaspoon white sugar - 3 $\frac{1}{2}$ cups all-purpose flour - $\frac{3}{4}$ cup milk
- warmed - 1 large egg - 3 tablespoons white sugar - 2 tablespoons melted butter - 1 teaspoon salt - $\frac{1}{2}$ teaspoon vanilla extract - 1 $\frac{1}{2}$ cups brown sugar - 1 $\frac{1}{2}$ teaspoons ground cinnamon - $\frac{1}{2}$ cup butter
- melted

Instructions

1. Lightly grease a fluted tube pan (such as Bundt) with vegetable oil; set aside. Make dough: Combine warm water
2. yeast
3. and 1 teaspoon sugar in a large bowl. Let stand until bubbly and foamy
4. about 5 minutes. Stir in 1 cup flour
5. warm milk
6. egg
7. 3 tablespoons sugar
8. butter
9. salt
10. and vanilla extract until combined. Add remaining 2 1/2 cups flour. Mix and knead until dough comes together in a ball. Cover with plastic wrap and let rise in a warm place for 30 minutes. Turn dough out onto a lightly floured surface and punch down gently to deflate. Divide dough into small or medium balls. Make coating: Mix together brown sugar and cinnamon in a small bowl. Dip each dough ball in melted butter
11. remove with a fork
12. then roll in cinnamon sugar mixture until well coated. Arrange coated dough balls in the prepared pan. Cover with plastic wrap or a damp cloth and let rise until almost doubled in size
13. about 45 minutes. Preheat the oven to 350 degrees F (175 degrees C). Bake in the preheated oven until golden brown
14. about 35 minutes. Invert onto a large plate; cool for 10 minutes before serving.