

Quick and Easy Monkey Bread

Jacob · 28/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

8 hrs 40 mins

Description

This monkey bread is made with frozen rolls and is very easy to make Monkey bread is also called bubble bread or pullapart bread

Ingredients

— - 1 cup packed brown sugar - 1 (3.4 ounce) package instant butterscotch pudding mix - ¼ cup white sugar - 2 teaspoons ground cinnamon - 24 ounces frozen dinner roll dough - ½ cup chopped walnuts - ½ cup melted butter

Instructions

1. Grease and flour a 9- or 10-inch tube pan. Mix together brown sugar and pudding mix in a small bowl. Mix together white sugar and cinnamon in a second small bowl. Arrange a single layer of frozen dinner rolls in the prepared pan. Sprinkle with some of the brown sugar mixture
2. then sprinkle with some of the white sugar mixture. Cover with 1/2 of the nuts
3. then drizzle with 1/2 of the melted butter. Repeat layers with remaining rolls and toppings. Let sit uncovered on the counter for 8 hours to overnight. Preheat the oven to 350 degrees F (175 degrees C). Bake in the preheated oven for 30 minutes. Let stand for a few minutes
4. then turn the pan onto a serving platter and lift to release bread.