

Monkey Bread

Ingredients

3/4 c Milk (warmed)
1 t Honey
1/2 t Yeast
2 c Flour
1 1/4 t Salt
3 T Unsalted Butter (plus 1/2 cup)
1 Egg Yolk
1/2 c Brown Sugar
2 t Cinnamon
2/3 c Heavy Cream

Instructions

1. In the bowl of a stand mixer fitted with the dough hook combine the milk, honey, and yeast. Let sit a few minutes until it starts to bubble a bit. Add the flour and 1 teaspoon salt and on medium-low speed, mix the dough until it just starts to come together, which will take less than a minute.
2. When it is still rough looking, add 3 tablespoons room temperature butter and egg yolk. Mix the dough in the bowl for 2 to 3 minutes, until it comes together and is relatively smooth, but still slightly sticky.
3. Cover the bowl with a kitchen towel and let rise until doubled in a warm place, which will take about 2 hours. Butter an 8-inch pan with sides at least 2 inches high.

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4. On a lightly floured counter, stretch the dough until it's a 12x4 rectangle. Use a pizza wheel to cut the dough lengthwise into four strips, then cut the dough vertically so you've got a total of 32 pieces.

5. Melt 1/2 cup butter in the microwave in a small bowl. Add the brown sugar, cinnamon, and salt in another bowl. Working with a few at a time, roll a couple of dough pieces into balls.

6. Dip each into the melted butter, shaking off the excess, roll it in the sugar mixture, then place it in the prepared cake pan, leaving some space between them. Don't crowd them in the pan as they need room to rise, again. Continue with all the pieces of the dough, stacking them up when the bottom is completed. Reserve the remaining sugar

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and butter.

7. Cover with a kitchen towel and let rise in a warm place until doubled, about 1 to 1 1/2 hours. About 15 minutes before they are fully risen, preheat the oven to 350 degrees.

8. Stir the remaining sugar and butter (rewarmed in the microwave) into the cream and pour the mixture over the dough in the pan. Bake the monkey bread until the top is golden brown it will take about 30 to 35 minutes.

9. Remove from oven and let rest 5 minutes, then run a knife around the outer edge of the bread and invert on a serving plate. If any sauce remains stuck in the pan, remove it with a spatula and spread it over the monkey bread. Serve warm.