

Homemade Monkey Bread Recipe

From CrazyforCrust.com

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Prep time - 30 minutes

Bake time - 20 minutes

Resting time - 45 minutes

Total time - 1 hour 35 minutes

Serves - 8

Ingredients:

For the Dough

- 3-1/4 to 3-3/4 cups all-purpose flour
- 1/4 cup sugar
- 1 packet Fleischmann's® RapidRise® Yeast 2 1/4 teaspoons
- 1 teaspoon salt
- 3/4 cup milk whole, 2%, 1% or nonfat
- 1/4 cup water
- 1/4 cup butter sliced into tablespoons
- 1 egg

For the Filling

- 1 cup brown sugar packed
- 1 tablespoon ground cinnamon
- 1/2 cup butter melted

Instructions

1. Preheat oven to 375°F.
 2. It's best to use a stand mixer fitted with a dough hook. You can also do this by hand or with an electric mixer, but it will take longer.
 3. Combine 2 cups flour, sugar, dry yeast and salt in a large mixer bowl and whisk until blended.
 4. Combine milk, water and butter in a microwave-safe bowl or measuring cup. Microwave on HIGH in 15 second increments until very warm but not hot to the touch, about a minute (butter won't melt completely). Add to flour mixture with egg.
 5. Beat 2 minutes at medium speed, scraping bowl occasionally. Add another 1 cup flour; beat 2 minutes at high speed, scraping bowl occasionally. Stir in just enough remaining flour so that the dough will form into a ball.
 6. Knead on lightly floured surface until smooth and elastic and dough springs back when lightly pressed with 2 fingers, about 6 to 8 minutes. Cover with a towel; let rest for 10 minutes.
 7. Combine brown sugar and cinnamon in a small bowl. Place melted butter in another small bowl.
 8. Cut dough into 36 pieces. Dip each piece into the melted butter and then roll in the cinnamon sugar mixture.
 9. Spray pan with cooking spray. Place dough into pan. Combine remaining butter and sugar and drizzle over rolls. Cover with towel; let rise in warm place until doubled in size, about 45 minutes.
- For 9x13-inch baking dish (single layer), two 9x5-inch bread pans, or 12 cup muffin pan (3 pieces in each cup), after rising, bake for about 20 minutes or until golden and cooked through.
 - For a fluted tube pan or Bundt pan: bake for about 30 minutes, or until golden and cooked through.

Recipes for the Primates

Check out these summer recipes the PRC primates go bananas for! They're tasty enough to make in your very own kitchen too. We serve these recipes in paper cups: 2 oz. for the monkeys, and 8 oz. for the chimps.

Coconut Peach Cobbler

1 Tbsp coconut oil

4 cups old fashioned oats

16 cups diced peaches

3 cups chopped walnuts

1 ½ cups coconut shavings

- Boil 7 ½ cups water and 1 Tbsp coconut oil in rice cooker then add oats and cook for about 5 minutes, stirring frequently. Remove from heat.
- Dice the peaches.
- Mix together the peaches, walnuts and coconut shavings.
- Add the peach mixture to the oats and stir well.
- Serve in cups.

Macadamia Blue-Nana Crunch

3 whole bananas, peeled and mashed

3 cups plain Greek yogurt

10 cups Rice Chex cereal

10 cups blueberries

2 cups chopped macadamia nuts

- Peel and mash the bananas and blend with yogurt until smooth.
- Mix together the cereal, blueberries, and nuts.
- Pour banana yogurt mixture into the cereal mixture and stir until fully combined.
- Serve in cups.