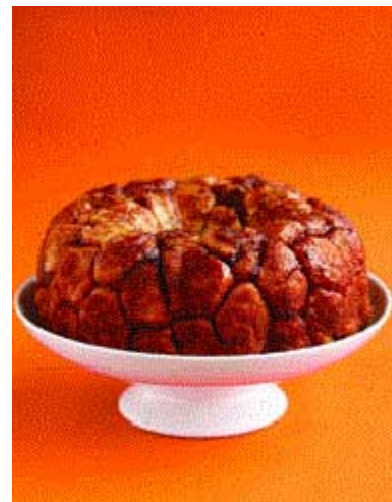




# Recipe Collection

## Monkey Bread

This delicious treat is perfect for party! This Monkey Bread is packed with Auntie Anne's delicious pretzels! You'll love this fantastic cinnamon bread recipe.



### Ingredients:

- Auntie Anne's Baking Kit
- flour, for dusting
- nonstick spray
- 1-1/2 cups granulated sugar
- 1/2 cup (1 stick) butter, melted
- 3 tablespoons ground cinnamon

### Instructions:

Dough preparation (1 Dough Mix):

In a large bowl, dissolve contents of 1 yeast packet in 1 1/4 cups lukewarm tap water (105 degrees F).

Let sit about 2 minutes. Water temperature must not exceed 115 degrees F.

Add 1 dough mix to yeast/water mixture.

Using a rubber spatula (or your hands), mix until dough ball forms. Turn dough ball onto lightly floured surface and knead until soft, slightly tacky dough is formed (approximately 5-7 minutes).

Add a small amount of flour if dough is too sticky.

Place dough ball into a large bowl that has been coated with nonstick spray.

Coat a sheet of plastic wrap with nonstick spray and place on top of dough ball, tucking sides down around dough (to prevent dough from drying out).

Place bowl in a warm spot (85-95 degrees F) for 30 minutes so the dough can rise.

Note: Reserve baking soda packet for later use. DO NOT ADD BAKING SODA TO THE DOUGH MIX. Read all instructions before proceeding.

If Using an Electric Mixer:

Follow steps 1 and 2, combining yeast and water directly into a large mixing bowl.

Add dough mix to bowl with yeast/water mixture.

Using an electric mixer fitted with a dough hook attachment, turn on low speed for 1 minute to allow dough mix to incorporate into the yeast/water mixture.

Increase speed to medium low and continue mixing for an additional 4 minutes.

Dough should form a soft, smooth, and slightly tacky ball. Continue to step 5.

Note: Bread Machines may be used to mix the dough (steps 1-3). Machines vary; total mixing time should not exceed 15 minutes

Baking Instructions:

Preheat oven to 350 degrees F.

Melt 1 stick of butter.

Mix sugar and cinnamon together in a small bowl.

Tear risen dough into 50-60 one-inch pieces.

Roll each piece into a small ball and place 5-6 pieces at a time into the melted butter and coat each piece evenly.

Place buttered dough pieces into the cinnamon sugar mixture and shake bowl to coat.

Place cinnamon sugar coated pieces of dough into a greased 10-cup Bundt pan.

Repeat steps 4-5 until you have used all the dough pieces.

Bake 30-35 minutes or until golden brown.

Cool in pan 5 minutes. Invert onto serving plate. Best served warm.

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