

# Monkey Bread

- 1-1/4 cups milk
- 1 package yeast
- 5 tablespoons sugar
- 3 eggs, room temperature
- 1 teaspoon salt
- all-purpose flour
- 3 sticks of butter, room temperature

Warm the milk over medium heat, until a little bit over room temperature. Turn off the heat.

Put just a little of the warm milk in the bottom of a mixing bowl.

Add the package of yeast, and whisk gently until all stirred in. Add a pinch of sugar.

Add in 2 eggs, and beat in. Add in the salt and 1/4 cup of sugar, and beat in.

Add about 4 or 4-1/2 cups of flour, a little at a time, stirring as you go, until it is too hard to stir. Slowly add the rest of the milk, stirring the whole while.

Cut in about 6 tablespoons of butter, 2 tablespoons at a time, and cut into the dough with a fork.

On a floured surface, kneed the dough for about 20 minutes. Place in a bowl, in a warm place, with a paper towel or other loose cover over, so it can go through a first rising. Do not clean up your floured surface yet -- you will need it.

Let the dough rise for at least 60 minutes. You can be flexible on this time and let it sit longer -- plan to do so as needed to finish the bread immediately before the bread is going to be served.

Meanwhile, grease a Bundt pan with butter and lightly flour it.

Your dough should have risen significantly. Turn it out on the floured surface and pound it flat -- pushing the air out. Then kneed it again for another 10 minutes.

Preheat your oven to 375 degrees Fahrenheit.

Cut the dough into two roughly equal halves. Cut each half again so the dough is in quarters, and roll each quarter into a log. Cut each log into 6 roughly equal-sized pieces, so that you have 24 pieces total.

Melt about 2 sticks of butter and place in a shallow bowl. Put the floured Bundt pan and the bowl of melted butter into your workspace with the dough. One at a time, roll each piece of dough into a ball, and roll in the melted butter; place the first 12 spaced about evenly separated on the

bottom of the Bundt pan, and the second 12 pieces about evenly spaced resting in a layer on top.

Whisk the remaining egg with a tablespoon of sugar, and brush over the top. Leave your Bundt pan on top of the warm oven, loosely covered like before. Let the dough rise for at least 60 minutes. You can be flexible on this time and let it sit longer -- plan to do so as needed to finish the bread immediately before the bread is going to be served.

After the dough has risen again, place the bread into your oven until thoroughly cooked -- about 30 minutes and golden brown.

Serves: About 10. Serve immediately, while warm.

Preparation time: About 200 minutes

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