

monkey bread recipe from scratch

monkey bread recipe from scratch offers a delightful way to create a sweet, pull-apart treat that is perfect for breakfast, brunch, or dessert. This article provides a comprehensive guide to making monkey bread entirely from scratch, ensuring every ingredient and step is carefully explained for optimal results. From preparing the dough to assembling the sticky cinnamon-sugar layers, the process is both rewarding and delicious. Emphasizing the importance of fresh ingredients and proper techniques, this recipe ensures a soft, flavorful, and irresistible monkey bread. Whether for family gatherings or special occasions, mastering this homemade recipe will impress and satisfy. The following sections will cover ingredients, dough preparation, assembly, baking tips, and variations to customize the classic recipe.

- Ingredients for Monkey Bread from Scratch
- Preparing the Dough
- Assembling the Monkey Bread
- Baking and Serving Tips
- Variations and Flavor Enhancements

Ingredients for Monkey Bread from Scratch

Choosing the right ingredients is crucial when making a monkey bread recipe from scratch. Fresh, high-quality components will contribute to the texture, flavor, and appearance of the final product. This section details the essential ingredients and their roles in the recipe.

Basic Ingredients

The basic ingredients for monkey bread include:

- **Flour:** All-purpose flour is commonly used to create a soft yet sturdy dough.
- **Yeast:** Active dry yeast or instant yeast acts as the leavening agent to help the dough rise.
- **Sugar:** Granulated sugar sweetens the dough, while brown sugar is used in the cinnamon-sugar coating for a rich flavor.
- **Milk:** Whole milk or 2% milk adds moisture and tenderness to the dough.
- **Butter:** Unsalted butter enriches the dough and is also used in the sticky glaze.
- **Eggs:** Eggs provide structure and contribute to a golden crust.

- **Cinnamon:** Ground cinnamon is essential for the iconic flavor of monkey bread.
- **Salt:** Salt balances sweetness and enhances flavor.

Additional Ingredients

Some recipes include optional ingredients to enhance flavor and texture:

- *Vanilla extract* for added aroma.
- *Nuts* like pecans or walnuts for crunch.
- *Powdered sugar glaze* for a finishing drizzle.

Preparing the Dough

Proper dough preparation is fundamental to the success of monkey bread made from scratch. This section explains how to mix, knead, and proof the dough to achieve a soft, airy texture.

Mixing the Ingredients

Begin by activating the yeast in warm milk with a small amount of sugar. Once foamy, combine the yeast mixture with the remaining sugar, flour, melted butter, eggs, and salt. Mixing can be done by hand or with a stand mixer fitted with a dough hook.

Kneading the Dough

Kneading develops the gluten, which gives the dough elasticity and strength. Knead the dough on a lightly floured surface for about 8-10 minutes until it becomes smooth and elastic. If using a mixer, knead for approximately 5-7 minutes on medium speed.

Proofing the Dough

Place the kneaded dough in a greased bowl, cover it with a clean kitchen towel or plastic wrap, and let it rise in a warm, draft-free environment. The dough should double in size, which typically takes 1-2 hours depending on ambient temperature. Proper proofing ensures a light and airy monkey bread.

Assembling the Monkey Bread

The assembly process involves forming small dough balls, coating them in cinnamon sugar, and layering them in a baking pan to create the signature pull-apart effect. This section outlines the detailed steps for assembly.

Forming Dough Balls

After the dough has risen, punch it down gently to release air. Divide the dough into small, even pieces, approximately 1 to 1.5 inches in diameter. Roll each piece into a smooth ball between your palms to ensure uniform size and shape.

Cinnamon Sugar Coating

Prepare the cinnamon sugar mixture by combining granulated sugar with ground cinnamon. Melt butter separately to brush or dip each dough ball. Coat each ball by rolling it first in butter and then in the cinnamon sugar mixture, ensuring an even coating that will caramelize during baking.

Layering in the Pan

Grease a bundt pan or tube pan thoroughly to prevent sticking. Arrange the coated dough balls in the pan, layering them evenly. The balls will expand and merge during baking, creating the characteristic pull-apart texture. Optionally, sprinkle chopped nuts between layers for added texture.

Baking and Serving Tips

Baking monkey bread from scratch requires attention to oven temperature and timing to achieve a golden, sticky, and fully cooked treat. This section provides expert tips for baking and serving.

Optimal Baking Temperature and Time

Preheat the oven to 350°F (175°C). Bake the assembled monkey bread for 30-40 minutes, or until the top is deep golden brown and a skewer inserted in the center comes out clean. Avoid opening the oven frequently to maintain consistent heat.

Cooling and Removing from Pan

Allow the monkey bread to cool in the pan for about 10-15 minutes before inverting onto a serving plate. This resting time helps the bread set and prevents the sticky glaze from dripping excessively. Use a knife to loosen edges if needed.

Serving Suggestions

Serve monkey bread warm to enjoy its gooey texture. It pairs well with coffee, tea, or milk. For added indulgence, consider drizzling a simple powdered sugar glaze or serving with fresh fruit on the side.

Variations and Flavor Enhancements

While the classic monkey bread recipe from scratch relies on cinnamon and sugar for flavor, numerous variations exist to suit different tastes and occasions. This section explores popular modifications and enhancements.

Nutty Monkey Bread

Incorporate chopped pecans, walnuts, or almonds either mixed into the dough balls or sprinkled between layers. Nuts add crunch and a complementary flavor that balances sweetness.

Chocolate Monkey Bread

Add mini chocolate chips to the cinnamon sugar coating or sprinkle them between dough layers before baking. The melted chocolate creates pockets of rich, gooey sweetness.

Savory Monkey Bread

For a savory twist, omit sugar and cinnamon from the dough balls. Instead, coat them in garlic butter and sprinkle with herbs like rosemary or thyme. This version works well as a side dish or appetizer.

Glaze and Topping Options

Enhance monkey bread with various glazes, such as cream cheese icing or caramel drizzle. Fresh fruit toppings or a light dusting of powdered sugar can also elevate presentation and flavor.

Frequently Asked Questions

What is monkey bread?

Monkey bread is a sweet, sticky pastry made from pieces of soft dough coated in cinnamon sugar and baked together, creating a pull-apart bread that's perfect for sharing.

How do you make monkey bread from scratch?

To make monkey bread from scratch, prepare a yeast dough using flour, sugar, yeast, milk, butter, and eggs. Once the dough rises, cut it into small pieces, roll them in cinnamon sugar, layer them in a

bundt pan with melted butter and brown sugar, then bake until golden and gooey.

Can I use homemade dough instead of store-bought biscuit dough for monkey bread?

Yes, homemade dough often yields better flavor and texture. Using a yeast dough made from scratch allows you to control ingredients and results in a softer, more flavorful monkey bread.

What type of yeast is best for monkey bread dough?

Active dry yeast or instant yeast both work well for monkey bread dough. Instant yeast can be mixed directly with dry ingredients, while active dry yeast needs to be dissolved in warm liquid first.

How long does it take to make monkey bread from scratch?

Making monkey bread from scratch typically takes about 2 to 3 hours, including dough preparation, rising time, assembling, and baking.

Can I add nuts or other fillings to monkey bread?

Yes, you can add chopped nuts like pecans or walnuts, raisins, or even chocolate chips between the dough pieces before baking to add extra flavor and texture.

What is the best pan to bake monkey bread in?

A bundt pan is ideal for monkey bread because its shape allows the dough pieces to bake evenly and creates the classic pull-apart shape. However, a regular round cake pan can also work.

How do I keep monkey bread moist and gooey?

Using plenty of melted butter and brown sugar in the layers helps keep monkey bread moist and gooey. Avoid overbaking and consider brushing the top with extra butter after baking.

Can monkey bread dough be prepared in advance?

Yes, you can prepare the dough in advance and refrigerate it overnight to develop flavor. Assemble and bake the monkey bread the next day for fresh results.

Is monkey bread suitable for breakfast or dessert?

Monkey bread is versatile and can be served as a sweet breakfast treat or as a dessert. Its sticky, sweet nature makes it popular for brunches, holidays, and special occasions.

Additional Resources

1. *The Ultimate Monkey Bread Cookbook: From Scratch to Scrumptious*

This comprehensive cookbook walks you through creating monkey bread from scratch with easy-to-

follow recipes and tips. It covers a variety of flavors, from classic cinnamon sugar to savory cheese and herb versions. Perfect for beginners and experienced bakers alike, this book ensures every bite is deliciously soft and gooey.

2. *Monkey Bread Magic: Homemade Recipes for Sweet and Savory Treats*

Discover the magic of monkey bread with this collection of inventive recipes that go beyond the traditional version. You'll find sweet, savory, and even holiday-themed monkey breads, all made from scratch with wholesome ingredients. The book also includes helpful techniques for perfect dough and baking.

3. *Scratch to Sweet: The Art of Monkey Bread Baking*

This book delves into the art and science of baking monkey bread from scratch, explaining the importance of each ingredient and step. It offers step-by-step instructions for making the dough, preparing the toppings, and baking to perfection. The recipes range from classic to unique twists, making it a great resource for adventurous bakers.

4. *Monkey Bread Made Easy: Homemade Recipes for Every Occasion*

Ideal for home bakers, this book simplifies monkey bread recipes to make them accessible and fun. Whether you're baking for breakfast, dessert, or a party, you'll find recipes that suit every occasion. The clear instructions and ingredient lists help you create delicious monkey bread without any hassle.

5. *The Sweet and Savory Monkey Bread Collection*

Explore a diverse range of monkey bread recipes combining sweet and savory flavors in one delightful book. From cinnamon sugar to garlic parmesan, each recipe is crafted from scratch to highlight fresh, quality ingredients. The book also offers tips for customizing your monkey bread to suit your taste.

6. *Homemade Monkey Bread: From Scratch to Table*

This book emphasizes homemade goodness, guiding you through making monkey bread entirely from scratch including the dough and glazes. It features classic recipes as well as creative variations that incorporate nuts, fruits, and spices. Ideal for bakers who appreciate the satisfaction of making every component by hand.

7. *The Monkey Bread Baker's Guide: Scratch Recipes for Delicious Pull-Apart Bread*

Aimed at those passionate about baking, this guide covers everything you need to know to master monkey bread from scratch. It includes troubleshooting tips, ingredient substitutions, and baking techniques to ensure perfect results every time. The recipes range from traditional to modern, catering to all tastes.

8. *Pull-Apart Perfection: Monkey Bread Recipes Made from Scratch*

Celebrate the joy of pull-apart bread with this curated collection of monkey bread recipes made entirely from scratch. The book features detailed instructions, mouth-watering photos, and creative flavor combinations. It is perfect for anyone looking to impress family and friends with homemade baked goods.

9. *From Scratch: The Joy of Baking Monkey Bread*

This heartfelt book shares the joy of baking monkey bread from scratch, focusing on simple ingredients and comforting flavors. It combines classic recipes with personal stories and baking tips to inspire both novice and seasoned bakers. With a focus on homemade goodness, this book makes monkey bread baking approachable and rewarding.

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