

Monkey Bread

Ingredients

For the bread:

- ¼ cup warm water
- ¼ cup granulated sugar,
plus a pinch for yeast
- 1 package of yeast, about 1 tablespoon
- 2 tablespoons shortening, plus more for pan and bowl
- ¾ cup milk, warmed
- 1 teaspoon salt
- 1 large egg
- 3 ¼ cups flour

For the coating:

- 1 stick butter (1/4 lb.), melted
- ¾ cup light-brown sugar
- 2 teaspoons ground cinnamon
- ½ cup nuts, chopped (optional)

For the icing (optional):

- ¼ cup milk
- 2 cups confectioner's sugar

Put the warm water and a pinch of sugar in small bowl; sprinkle yeast over top. Stir; let yeast soften and dissolve, about 5 minutes. Place shortening, warm milk, sugar, salt, and egg in a bowl. Grease Bundt pan and a medium bowl. Once yeast is dissolved and foamy, add it to one cup of flour in mixer bowl. Mix well with dough hook, and then add shortening/sugar mixture to mixer bowl and mix with dough hook. Slowly add the remaining flour. Knead on medium-low 1 minute or by hand for 5 minutes. Place in a greased bowl and cover with plastic. Set dough in warm place and let rest for 20 minutes. Make coating: Put melted butter in a bowl. In another bowl, mix brown sugar, cinnamon and nuts (optional); sprinkle 2 tablespoons of brown sugar mixture in Bundt pan. Cut dough into ½-inch pieces. Roll into balls. Dip balls in butter and then roll in brown sugar mixture. Place into prepared Bundt pan. Cover with plastic wrap. Let rise for 1 hour or until doubled in size. Preheat oven to 350 degrees. Bake 30 to 35 minutes. Let cool 15 minutes in pan. Turn bread out of pan. Cool 20 minutes on rack or plate. Icing is optional. Make icing: In small bowl, stir milk into confectioner's sugar. Drizzle over bread.