PREP: 45 min + resting & proofing
COOK: 40 min
SERVES: 10-12

Monkey Bread

This cinnamon bun hybrid gives you the best part of the bun itself, the sweet, sticky centre! Served warm with a vanilla bean cream cheese glaze, this sweet bread is easy to assemble, and even easier to pull apart.

Ingredients

Dough

2 tbsp (40g) unsalted butter, melted

1 cup (250ml) milk, warm

1/3 cup (80ml) water, warm

1 tsp Queen Natural Vanilla Paste

2 tsp sugar

2 ¼ tsp (7g) instant yeast

3 ¼ cups (490g) plain flour, and extra for work surface

1 tsp salt

Neutral oil to grease bowl (canola, vegetable or grapeseed)

Method - Dough

STEP 1

Preheat oven to lowest heat setting (approx. 50°C)

STEP 2

In a large measuring cup/bowl, mix together melted butter, milk, water, sugar, & yeast.

STEP 3

This step can be done in a stand mixer with a dough hook (see recipe notes at the bottom on recipe), or by hand. Mix flour & salt together in a bowl & make a well in the centre. Add the milk mixture and Vanilla Paste, then using a wooden spoon or spatula, stir until the dough becomes shaggy & is difficult to stir. Turn it out onto a lightly floured work surface & begin to knead until the dough is smooth, about 10 minutes.

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Ingredients

Cinnamon Coating

140g unsalted butter, melted, extra for greasing

1 tbsp ground cinnamon

1 cup (220g) firmly packed brown sugar

Glaze

100g cream cheese, at room temp

60g unsalted butter, at room temp

1/2 cup (75g) icing sugar, sifted

1-2 tsp Queen Natural Vanilla Paste

Method - Dough

STEP 4

Coat a large bowl with oil, place dough into bowl, then cover with cling wrap and allow to rise for 30-45 minutes or until doubled in size.

Method - Cinnamon Coating

STEP 1

To assemble, grease a 25cm bundt pan or baking dish generously with butter.

STEP 2

Melt the butter in a saucepan (or microwave), then set aside.

STEP 3

Roll dough to about 3cm thick, then cut into pieces & roll into balls.

STEP 4

In a separate medium bowl, mix cinnamon & sugar. Spoon 2 tbsp of melted butter into the prepared tin, then sprinkle over 2 tbsp of sugar mixture into prepared tin.

STEP 5

Dunk dough balls into the remaining melted butter, let the excess drain off, then roll them in cinnamon sugar. Place balls haphazardly into the tin. Tip any leftover sugar & butter over the dough.

STEP 6

Cover with cling wrap then place back into warm oven/warm place 30 minutes, or until dough no longer springs back when you poke it.

STEP 7

Heat the oven to 160C (fanforced). Bake for 35-40 minutes, or until well risen & golden. Let the monkey bread cool for 10 minutes while you make the glaze.

Method - Glaze

STEP 1

Whisk together cream cheese and butter until smooth. Add the sugar and Vanilla Paste, mixing to combine. Turn the monkey bread onto a serving plate and drizzle with glaze to serve.

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