

# Monkey Bread

Easy homemade monkey bread with fluffy biscuit dough, cinnamon sugar coating, and buttery brown sugar glaze. Perfect pull-apart treat for any occasion.

20	35	55	8	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Monkey Bread

## Ingredients

- 1 cup granulated sugar
- 1 cup brown sugar
- 3 cup unsalted butter
- 2 tsp cinnamon

## Instructions

- 1 Prepare the pan and oven**

Preheat oven to 175°C (350°F). Generously grease a 12-cup bundt pan with butter or cooking spray, making sure to coat all the grooves and crevices.
- 2 Prepare the dough pieces**

Open the cans of refrigerated biscuits and cut each biscuit into 4 equal pieces using a sharp knife.
- 3** Combine 1 cup granulated sugar and 2 teaspoons cinnamon in a large bowl, mixing well. Add the biscuit pieces and toss until each piece is completely coated with the cinnamon sugar mixture.
- 4** Arrange the coated biscuit pieces evenly in the prepared bundt pan, distributing them so they fill the pan uniformly.
- 5 Make the butter sauce**

Melt 1 cup butter in a small saucepan over medium heat. Add 1 cup packed brown sugar and stir constantly until the mixture is smooth and well combined, about 2-3 minutes.
- 6** Pour the hot butter and brown sugar mixture evenly over the biscuit pieces in the bundt pan, ensuring all pieces get coated.
- 7 Bake the monkey bread**

Bake for 30-35 minutes until the top is golden brown and the center pieces are cooked through when tested with a toothpick.
- 8** Let cool in the pan for 10 minutes to set slightly. Run a knife around the edges to loosen, then invert onto a serving plate and serve immediately while warm.

## Tips

Grease your bundt pan thoroughly with butter or cooking spray to prevent sticking – the sticky sugar mixture can make removal tricky if the pan isn't properly prepared.

Cut biscuit pieces uniformly for even cooking. Quarters work perfectly, but avoid making pieces too small or they'll become overly dense when baked together.

Don't skip the 10-minute cooling period before inverting – this allows the caramel to set slightly while still remaining gooey for the perfect texture.

For extra flavor depth, add a pinch of nutmeg or cardamom to your cinnamon sugar mixture, or substitute half the cinnamon with pumpkin pie spice during fall months.

Make cleanup easier by lining your work surface with parchment paper when rolling biscuit pieces in the cinnamon sugar mixture.

Test doneness by gently pulling apart a center piece – it should be fluffy and cooked through, not doughy or raw in the middle.

For a richer flavor, brown your butter in the saucepan until it develops a nutty aroma before adding the brown sugar – this adds incredible depth to the caramel sauce.

If serving for a crowd, double the recipe and use two bundt pans rather than one large pan to ensure even cooking throughout.