

KID CHEFS



MONKEY BREAD Kit



Ingredients

- Granulated Sugar | 2oz
- Pecan Pieces | 2oz
- Brown Sugar | 2.5oz
- Cinnamon | 1/4tsp
- Butter | 4oz
- Raw roll dough | 20pc raw

Yield: 8-10 portions



Step 1



- Get your work station ready! Wash your hands and counter.
- Spray the inside of your baking pan, loaf pan, bunt pan, pie pan will work
- Preheat the oven to 350 Degrees
- Melt the butter in the microwave, heat for about 40sec. Set aside

Step 2



- Roll the raw dough in the cinnamon mixture
- Place the coated raw dough in the baking pan, layering and stacking the dough balls
- Sprinkle the left over cinnamon mix over the top of the rolls
- Pour melted butter over the rolls

Step 3

- Bake for 30min at 350 degrees
- When finished baking, let the bread rest for 5-10 minutes
- Take a butter knife and run it along the edges of your baking pan
- Once cooled, flip pan over to release the bread and enjoy!

