

SWEET MONKEY BREAD



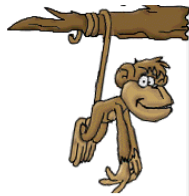
Ingredients

For the Dough:

- 1 Cup warm water (110 degrees or about 30 seconds in the microwave)
- 1 tsp active dry yeast
- 2 Tbsp sugar
- 3 Cups all purpose flour
- 1/2 tsp salt
- 1 1/2 Tsp baking powder
- 6 Tbsp butter, melted
- 2 Tbsp egg (about half of a beaten egg)

For the Cinnamon Sugar

- 1/2 Cup Granulated Sugar
- 2 tsp Cinnamon



Instructions

- Preheat oven to 400 degrees Fahrenheit
- With the help of an adult, heat water in a glass measuring cup.
- Add yeast and sugar to warm water, whisk and let stand 5 minutes
- In a large mixing bowl, combine flour, salt, baking powder.
- To the flour mixture, add yeast mixture, melted butter and 2 Tbsp egg and stir to combine into a soft dough
- In a separate small bowl combine cinnamon and sugar and set aside.
- Take tablespoon sized balls of dough and roll into cinnamon sugar mixture. Dough will be sticky but that makes it fun!!
- Place about 3 dough balls into each muffin cup of a muffin pan that's been sprayed with cooking spray.
- Repeat with more dough and additional muffin cups.
- Bake for 10-12 minutes or until golden.

Enjoy amazing monkey bread and don't swing around too much!