

Harper walks you through one of our family recipes: Monkeybread.

This delicious cinnamon-sugar pull-apart bread has hints of orange and nutmeg and is our favorite weekend treat. We hope you enjoy it as much as we do!

Ingredients:

dough:

3 cups all-purpose flour

4 tsp baking powder

1 tsp salt

1 stick (4 oz) cold butter (or frozen, if using the grater method)

1 1/2 cup milk

zest of 1 orange (about 1 tablespoon)

1/4 tsp ground nutmeg

topping:

1/2 cup brown sugar

1/2 cup white sugar

1 tsp cinnamon

1 stick butter, melted

Heat the oven to 350°F.

Grease a nonstick bundt pan.

In a mixing bowl, whisk together the flour, baking powder, salt, and nutmeg. Add orange zest.

Using a cheese grater, grate frozen butter into the flour mixture. Use your fingertips to pinch the butter into the flour mixture until the lumps of butter are about the size of peas. Then stir in the milk.

Mix the brown sugar, white sugar, and cinnamon together in a small bowl.

Using a 2 TBSP cookie scoop or a large spoon, take equal portions of the dough and shape them into 2½ to 3 dozen golf ball-size pieces.

One at a time, dip the dough balls into the melted butter, roll them in the sugar mixture, and place them in the prepared pan. Stack the balls on top of one another until the pan is full.

Ask an adult to help you at the oven. Bake the monkey bread for 30 to 40 minutes. You can tell if the bread is ready if an inserted toothpick comes out clean.

Set the bread aside to cool for about 10 minutes.

Be sure to ask an adult for help with this step! Use a small spatula or butter knife to gently loosen the bread from the sides of the pan. First place a serving dish face down on top of the bundt pan. Next, hold the dish and pan together securely, and flip them over.

Slowly lift the pan off the plate and release the monkey bread.
Then pull pieces from it, and enjoy!