



## MONKEY BREAD - ROUND

Monkey bread made with Rich's Homestyle Cinnamon Roll Dough.

**Yield:** 1 Monkey Bread, round



## INGREDIENTS

5 Each **RICH'S** HOMESTYLE CINNAMON ROLL DOUGH  
(#03535)

1 oz Cinnamon

16 oz Sugar

1 oz Butter

2 oz oil

## DIRECTIONS

- 1 Pan 5 frozen cinnamon rolls in each baking tray. Place trays on lined sheet pan.
- 2 Place baking trays in 38°F for 12-18 hours on a covered rack.
- 3 Combine the cinnamon (1oz.) and sugar (16oz.) Remove rolls from cooler, cut each roll into 4 pieces and roll into cinnamon & sugar mixture. Arrange rolls back in tray. Combine butter (1oz.) & oil (2 oz.). Drizzle mixture evenly over the tray of rolls.
- 4 Proof at 95°F, 85%RM until rolls are ¼" from the top of the tray.
- 5 Bake at 350° for 12-15 minutes until golden brown.
- 6 Package with dome cover and ingredient nutritional store label for item number.