

Texas Wheat



Monkey (Ginger) Bread
by FOOD 52



Monkey (Ginger) Bread

Bake: 30 - 35 min. | Serves 8

INGREDIENTS

- 1 pkg. active dry yeast
- A pinch of sugar
- 1/3 c. warm water
- 2 Tbsp. unsalted butter
- 1 c. whole milk
- 1/4 c. molasses
- 3 1/4 cups all purpose flour
- 2 tsp. kosher salt
- 2 tsp. ginger
- 2 tsp. cinnamon
- 1/2 tsp. cloves
- 1/4 tsp. nutmeg
- 1/4 c. flour (if needed)
- 2 Tbsp. butter, softened
- 1 stick butter, melted
- 1 c. packed brown sugar

In a small bowl, combine yeast and a pinch of sugar with the warm water. Set aside for 10 minutes, until foamy. In a small saucepan, combine 2 Tbsp butter, milk and molasses. Heat until the butter is melted. In a large bowl, combine flour, salt, ginger, cinnamon, cloves and nutmeg. Slowly add molasses mixture and then yeast mixture. If dough is too wet, add additional flour 1 Tbsp at a time. Form a smooth dough ball. Place dough in a lightly-oiled bowl and cover with plastic wrap to rise until doubled in size. Butter the bundt pan with 2 Tbsp softened butter. Put melted stick of butter in small bowl, and brown sugar in another. When dough has risen, pat into an 8-inch square on a lightly floured surface. Cut dough into 64 pieces and roll into balls. One at a time, dip the balls in butter, then roll in brown sugar, and place in the bundt pan. Cover the bundt pan with plastic wrap, place in a warm spot, and allow to rise for 1 hour. Bake the monkey bread for 30-35 minutes, until the top is golden brown.