

Cream Cheese Cinnamon Roll Monkey Bread

Vegetarian







Ingredients

O.3 cup butter cut into pieces

- 35 oz cinnamon bun dough refrigerated with icing canned
- 8 oz cream cheese

Equipment

- frying pan
- oven
- knife
- cake form

Directions Heat oven to 350 F. Grease 12-cup fluted tube cake pan with shortening or cooking spray. Cut block of cream cheese into 24 equal-sized cubes. (Start by first halving block so that you have 2 thin pieces, and then cut each thin half into 12 equal squares.) Set aside icing from cinnamon rolls. Separate each can of dough into 5 rolls; unroll each roll, and cut each in half. Take a section of dough and fold it over so you have a rectangle shape that is 1 layer of dough thick. Place a square of cream cheese in the dough; fold over the dough, and gently crimp it around the cream cheese. Repeat with remaining dough pieces. Place cream cheese-filled dough balls in pan. Place butter pieces on top. Bake 40 to 45 minutes or until golden brown across top. Cool 10 minutes; run knife around edge of pan to loosen. Place heatproof serving plate over pan and turn over; remove pan. Cool 10 minutes longer. Drizzle reserved icing over top of bread, allowing some to drizzle down side. Pull apart to serve; serve warm. **Nutrition Facts** PROTEIN 4.85% FAT 52.22% CARBS 42.93%

Properties

Glycemic Index:11.33, Glycemic Load:24.68, Inflammation Score:-2, Nutrition Score:1.3856521935567%

Nutrients (% of daily need)

Calories: 387.66kcal (19.38%), Fat: 22.91g (35.25%), Saturated Fat: 11.64g (72.75%), Carbohydrates: 42.39g (14.13%), Net Carbohydrates: 42.39g (15.41%), Sugar: 18.68g (20.76%), Cholesterol: 29.26mg (9.75%), Sodium: 682.94mg (29.69%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 4.79g (9.58%), Vitamin A: 372IU (7.44%), Iron: 1.31mg (7.29%), Vitamin B2: 0.05mg (2.65%), Selenium: 1.67µg (2.39%), Phosphorus: 21.36mg (2.14%), Calcium: 19.47mg (1.95%), Vitamin E: 0.27mg (1.82%), Vitamin B5: 0.11mg (1.13%)