



Overnight Monkey Bread

 Vegetarian

READY IN



710 min.

SERVINGS



12

CALORIES



547 kcal

DESSERT

Ingredients

- ☐ 6 ounces buttermilk room temperature
- ☐ 4 large egg yolks room temperature
- ☐ 20 ounces flour for dusting all-purpose
- ☐ 0.5 teaspoon ground rosemary
- ☐ 1 teaspoon ground rosemary
- ☐ 1 package yeast dry instant
- ☐ 1.3 teaspoons kosher salt
- ☐ 8 ounces brown sugar light packed

- ☐ 3 ounces raisins
- ☐ 2 ounces sugar
- ☐ 2.5 ounces butter unsalted melted
- ☐ 3 ounces butter unsalted melted
- ☐ 8 ounces butter unsalted
- ☐ 1 large eggs whole room temperature

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ plastic wrap
- ☐ kitchen thermometer
- ☐ stand mixer
- ☐ cutting board

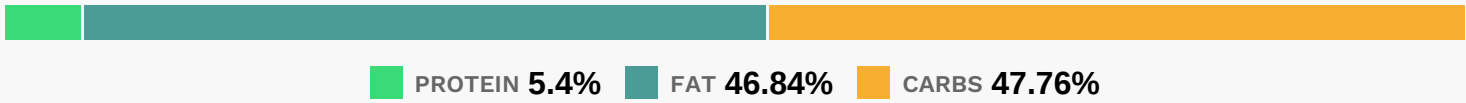
Directions

- ☐ Watch how to make this recipe.
- ☐ For the dough: in the bowl of a stand mixer with the whisk attachment, whisk the egg yolks, whole egg, sugar, butter and buttermilk.
- ☐ Add approximately 2 cups of the flour along with the yeast and salt; whisk until moistened and combined.
- ☐ Remove the whisk attachment and replace with a dough hook.
- ☐ Add all but 3/4 cup of the remaining flour and knead on low speed for 5 minutes. Check the consistency of the dough and add more flour if necessary; the dough should feel soft and moist but not sticky. Knead on low speed 5 minutes more or until the dough clears the sides of the bowl. Turn the dough out onto a lightly floured work surface; knead by hand about 30

seconds. Lightly oil a large bowl.

- ☐ Transfer the dough to the bowl, lightly oil the top of the dough, cover and let double in volume, 2 to 2 1/2 hours.
- ☐ In a small saucepan over medium heat, combine the 8 ounces of unsalted butter, brown sugar, rosemary, and raisins. Cook, stirring occasionally, until the butter is melted and the sugar is dissolved.
- ☐ Pour half of the topping into the bottom of 2 bundt pans and set aside. Cover and store the other half of the topping in the refrigerator until the next morning.
- ☐ Place the melted butter and rosemary for the coating in a medium shallow bowl and stir to combine. Once the dough has risen, turn out onto a lightly floured surface. Portion the dough into 1-ounce pieces; roll each piece into a ball. (You should have approximately 36 balls.)
- ☐ Roll the balls in the melted butter and rosemary.
- ☐ Divide the balls evenly between the 2 bundt pans. Cover with plastic wrap and place in the refrigerator overnight or up to 16 hours.
- ☐ Remove the bread from the refrigerator and place in an oven that is turned off. Fill a shallow pan 2/3-full of boiling water and set on the rack below the bread. Close the oven and let the bread rise until slightly puffy looking, 20 to 30 minutes. Once the bread has risen, remove it and the shallow pan of water from the oven.
- ☐ Preheat the oven to 350 degrees F.
- ☐ Once the oven is ready, place the bread on the middle rack and bake until slightly golden on top, approximately 25 to 30 minutes, or until the internal temperature reaches 190 degrees F on an instant-read thermometer.
- ☐ Place the remaining topping in a small saucepan and set over medium heat. Reheat until the mixture is pourable, approximately 5 minutes. Fifteen minutes into baking, pour the remaining topping over the bread, and finish cooking. Cool on a wire rack for 5 minutes, then invert onto a platter or cutting board.
- ☐ Serve immediately.

Nutrition Facts



Properties

Glycemic Index:31.24, Glycemic Load:32.59, Inflammation Score:-6, Nutrition Score:11.054347990648%

Nutrients (% of daily need)

Calories: 546.58kcal (27.33%), Fat: 28.8g (44.31%), Saturated Fat: 17.42g (108.85%), Carbohydrates: 66.06g (22.02%), Net Carbohydrates: 64.14g (23.32%), Sugar: 23.93g (26.59%), Cholesterol: 146.83mg (48.94%), Sodium: 277.84mg (12.08%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 7.47g (14.94%), Selenium: 21.66µg (30.94%), Vitamin B1: 0.46mg (30.86%), Folate: 112.45µg (28.11%), Vitamin B2: 0.35mg (20.87%), Vitamin A: 925IU (18.5%), Manganese: 0.36mg (18.11%), Vitamin B3: 3.15mg (15.77%), Iron: 2.77mg (15.38%), Phosphorus: 110.88mg (11.09%), Fiber: 1.92g (7.68%), Vitamin D: 1.05µg (7.01%), Vitamin E: 0.97mg (6.45%), Vitamin B5: 0.64mg (6.36%), Calcium: 58.89mg (5.89%), Copper: 0.12mg (5.87%), Potassium: 178.72mg (5.11%), Vitamin B12: 0.27µg (4.46%), Zinc: 0.66mg (4.42%), Magnesium: 17.41mg (4.35%), Vitamin B6: 0.08mg (4.19%), Vitamin K: 2.47µg (2.35%)