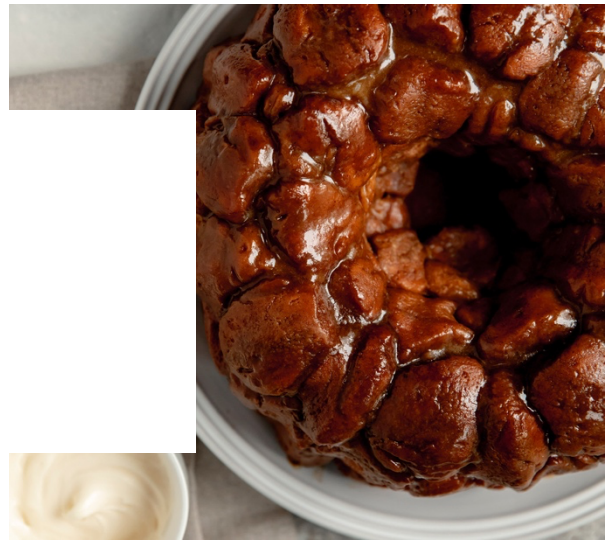


# Monkey Bread



## BAKER'S TIP

Fiber loves water and your recipes will too. You may notice your recipes will need a little more liquid (water, milk, or fruit juice) when using our flour.

**For breads, rolls, and other yeast-raised baked goods:** Increase liquids

¼ cup (60g) at a time until you reach the desired dough consistency.

**For cookies:** Increase liquids 1 tbs. (15g) at a time until you reach the desired batter or dough consistency.

**For brownies, quick-breads, muffins, pancakes, waffles, pie crusts and more:** Increase liquids 2 tbs. (30g) at a time until you reach the desired batter or dough consistency.

## Ingredients

### Dough:

- 3 ¾ C Flourish Flour
- 2 T Butter, melted
- 1 ¾ C Luke warm water or milk + a few tablespoons
- ¼ C Sugar
- 2.5 tsp Instant Active Dry Yeast

### Filling:

- 1 C Dark Brown Sugar
- 1 T Cinnamon
- 1 Stick Butter, melted
- ½ C Raisins (soaked in hot water to rehydrate for 15min, then drained)

### Filling:

- 2-3 T water or milk
- 1 C Confectioners Sugar

## Make Up

1. 5Qt Mixing Bowl with Dough Hook
2. Pre-mix water with yeast for 1min.
3. Add all dough ingredients to bowl. Mix on low for 1 min. Make adjustments to absorption as necessary.
4. Mix to development ~ 4-5 minutes on medium speed. Dough will be slightly sticky but make a dough window.
5. Bulk ferment for 1.5 hours at ambient temperature.
6. Pre-blend the brown sugar and cinnamon, melt the filling butter, and pre-hydrate the raisons.
7. Cut dough into 1-1.5" pieces and round.
8. Butter coat a bunt pan.
9. Dip the dough pieces in the butter, then the brown sugar filling, and stagger stack in a bunt pan. For every layer, add a sprinkling of the raisons.

10. Top with any remaining butter and brown sugar mixture. Cover loosely with plastic wrap.
  11. Preheat oven to 350F.
  12. Proof at ambient temperature for ~ 1hour.
  13. Bake uncovered for ~40-45minutes. If top begins to get too brown, cover with aluminum foil.
  14. Cool slightly and invert onto a plate.
  15. Prepare the icing and pour over top of monkey bread.
- 

We're here to help: [flourish-flour.com](https://flourish-flour.com)