# CARAMEL PECAN MONKEY BREAD

This is a devilishly decadent sweet treat that is perfect to serve for brunch at home or on a day when everyone in the house needs a pick-me-up! It's designed to be pulled apart and shared, and I do have to remind myself of that when I'm eating it. Note that you'll make the dough and assemble the bread the day before, so the next morning it will be ready to bake and be eaten warm from the oven!

#### MAKES 1 BUNDT LOAF

### FOR THE SWEET DOUGH

- 31/4 cups (461 grams) all-purpose flour
  - 2 teaspoons instant yeast
- 1/4 cup (57 grams)
  granulated sugar
- 2 teaspoons salt
- 1 cup (240 milliliters) whole milk
- 1/3 cup (71 milliliters) water
- 2 tablespoons (28 grams) butter, melted

#### FOR THE CARAMEL SAUCE

- 3/4 cup (11/2 sticks/ 170 grams) butter
- 1<sup>3</sup>/<sub>4</sub> cups (282 grams) dark brown sugar
- 1/2 cup (120 milliliters) heavy cream
- 1/8 teaspoon salt

### FOR THE CINNAMON SUGAR

- 1/2 cup (115 grams)
  granulated sugar
- 2 tablespoons ground cinnamon
- 1 cup (142 grams) pecans,

- 1 Make the sweet dough: In the bowl of a stand mixer fitted with the dough hook (or in a large bowl, if kneading by hand), stir together the flour, yeast, sugar, and salt.
- 2 In a large measuring cup, whisk together the milk, water, and melted butter. Add this to the flour mixture and mix on medium speed until the dough is shiny and smooth, 6 to 8 minutes. (If kneading by hand, knead for 15 minutes.) The dough should be soft and on the wet side.
- 3 Transfer the dough to an oiled bowl, turning it to coat lightly in the oil. Cover the bowl with plastic wrap and a kitchen towel and let the dough rise until doubled in size, 11/2 to 2 hours.
- 4 Make the caramel sauce: In a small saucepan, combine the butter, brown sugar, cream, and salt and heat over medium-low heat until the sugar has dissolved and the butter has melted. Set aside to cool. (You can also do this step in a bowl in the microwave.)
- 5 Turn the dough out onto a floured surface and knead gently to deflate it. Using a bench scraper or knife, cut the dough into roughly equal-size pieces and roughly roll them into balls. (I don't give measurements here for the sizes of the pieces because there is no correct size—just make them roughly the same size.)
- 6 Make the cinnamon sugar: In a large bowl, mix together the sugar and cinnamon. Add the dough pieces and toss to coat each piece generously.

## CARAMEL PECAN MONKEY BREAD

- 7 Assemble the monkey bread: Drizzle one-third of the caramel sauce into a Bundt pan, then add one-third of the pecans. Layer half the dough pieces on top. Drizzle with half the remaining caramel sauce and sprinkle with half the remaining pecans. Top with the remaining dough pieces, followed by the remaining pecans and the last of the caramel sauce.
- 8 Cover the pan tightly with plastic wrap and refrigerate overnight where it will slowly proof.
- The next morning, take the pan from the fridge and let the monkey bread rise at room temperature for 60 to 90 minutes until puffy and risen well.
- 10 About 20 minutes before the end of the rising time, preheat the oven to 350°F (180°C).
- 11 Uncover the pan and bake the monkey bread for 35 to 40 minutes, until the top is beautifully brown and the caramel begins to bubble around the edges. Let cool in the pan for 10 minutes (any longer and the bread will be too sticky and hard to remove!), then turn it out onto a platter or large plate and let cool slightly, about 10 minutes.
- Enjoy straight away! Store leftovers in an airtight container at room temperature for up to 3 days.