



Caramel Apple Monkey Bread

Drool-worthy, delectable gluten-free bread will be the star of your next brunch menu. Made with our [Bread Mix](#) and [All-Purpose Flour Artisan Blend](#). Recipe and photo created by [Garnish with Lemon](#).

Ingredients

Dough:

- 1 (19-ounce) bag [Pamela's Bread Mix](#) (mix includes yeast packet – don't forget to fish it out of the bag)
- 1 tablespoon sugar
- ¼ teaspoon salt
- ¾ cup water
- ½ cup milk
- 5 tablespoons butter
- 2 eggs

Caramel Apple Sauce:

- ¾ cup packed brown sugar
- 4 tablespoons butter
- ¼ cup half & half
- 2 cups peeled and chopped apples (I used Granny Smith)

Cinnamon Sugar Mixture:

- ¾ cup granulated sugar
- 1½ tablespoons cinnamon

Bread assembly:

- Cooking spray
- 5 tablespoons butter, melted
- [Pamela's All-Purpose Flour Artisan Blend](#)

Directions

For the dough:

Place bread mix, yeast, sugar and salt in the bowl of a stand mixer. Gently stir to incorporate.

Add water, milk and butter a microwave safe bowl and warm to approximately 110°. With stand mixer on low, add eggs and milk mixture to bowl. Increase speed to medium for 3 minutes. Spray spatula with cooking spray and scrape dough down sides of bowl and off mixer beater. Spray plastic wrap with cooking spray, cover bowl and allow to rise for 60 minutes. Place covered bowl in refrigerator to chill for at least 2 hours but preferably overnight.

For the caramel apple sauce:

Place sugar, butter and half & half in a small saucepan and bring to a boil over medium heat, stirring frequently. Allow to boil for 3 minutes then remove from heat. Stir in apples and set aside.

For the cinnamon sugar mixture:

Combine cinnamon and sugar in a wide, shallow bowl and set aside.

To assemble monkey bread:

Preheat oven to 350 degrees. Spray bundt pan with cooking spray and pour 1/4 of caramel apple sauce into bottom of pan. Set remaining sauce aside.

Place 5 tablespoons melted butter in a wide shallow bowl next to cinnamon sugar mixture. Remove dough from refrigerator and lightly flour top of dough. Lightly flour Silpat and hands. Remove 1/3 of dough from bowl and gently form into a log about 14 inches long, adding flour bit by bit as necessary to work with the dough. Repeat twice with remaining dough.

Spray kitchen shears with cooking spray and cut dough logs into approximately 20 pieces each. Gently dip half of dough pieces into butter, roll in cinnamon sugar and place in bundt pan. Pour 1/2 of remaining caramel apple sauce over bread dough. Finish dipping remaining bread dough pieces in butter and cinnamon sugar, place in bundt pan and pour remaining caramel apple sauce over bread dough. Bake for 35-45 minutes or until bread is cooked through. Check after 30 minutes and cover with foil if browning too quickly.

Allow bread to sit in pan for 5-10 minutes before inverting onto a large plate. Serve warm.