

## Apple Cinnamon Caramel Monkey Bread

<http://userealbutter.com/2016/01/27/apple-cinnamon-caramel-monkey-bread-recipe/>  
from [Barbara Bakes](#)

### apple filling

3 apples, peeled, cored, cut into 1/4-inch dice  
2 tbsps granulated sugar  
1 tsp ground cinnamon  
1 tbsp fresh lemon juice  
1 tbsp unsalted butter

### dough

1 cup milk  
1/3 cup unsweetened apple juice  
1/4 cup granulated sugar  
2 tsps salt  
2 tbsps unsalted butter  
3-4 cups bread flour (I used all 4 cups)  
2 1/4 tsps active dry yeast

### brown sugar coating

1 cup light brown sugar, packed  
2 tsps ground cinnamon  
1/2 cup unsalted butter, melted

### icing

1/2 cup powdered sugar  
2 tbsps milk or water  
1 tsp vanilla extract

**Make the apple filling:** Toss the apples, 2 tablespoons of granulated sugar, 1 teaspoon of ground cinnamon, and lemon juice together in a large bowl until the apples are evenly coated. Melt 1 tablespoon butter in a large sauté pan over medium heat. Add the apples and sauté until all of the liquid has simmered off. Remove from heat and let cool to room temperature.

**Make the dough:** Heat the milk, apple juice, 1/4 cup granulated sugar, salt, and 2 tablespoons of butter in a small saucepan to a temperature of 120°F-130°F. Stir to dissolve the sugar. Combine 2 cups of the bread flour with the yeast in the bowl of a stand mixer fitted with the paddle attachment. Turn the mixer on to low speed and slowly pour the warmed liquid into the flour and yeast mixture. When all of the liquid has been added, turn the mixer speed to medium and beat for 3 minutes. Switch the paddle attachment out for the dough hook and turn the mixer on to low. Gradually add the remaining flour until the dough pulls from the sides of the bowl and wraps around the dough hook. Knead the dough (increase the speed if needed) until it is smooth. Scrape the dough into the bowl (off the hook) and add the apples. Knead the dough and add more flour if needed until the dough is slightly sticky. (I found it easier to knead the dough by hand.) Turn the dough out onto a lightly floured surface and knead briefly by hand. Shape the dough into a ball and set it in a lightly greased large bowl. Turn the dough over (to

coat the whole thing) and cover the bowl with plastic wrap. Let it rise in a warm location for 2 hours or until the dough has doubled in size.

**Prep the brown sugar coating:** Mix the brown sugar and 2 teaspoons of cinnamon together in a bowl. Set aside. Grease a 12-cup bundt pan.

**Assemble the monkey bread:** Punch the dough down and flatten it to an 8x8-inch square. Cut the square into 64 1x1-inch pieces – basically cut 8 1-inch strips, then cut those into 8 1-inch pieces. Dust your hands with flour and roll or shape each dough piece into a ball. Tuck any stray apple pieces into the center of the dough ball. Dip a ball in melted butter, let any excess drip off, then roll the ball in the cinnamon sugar coating. Place the ball in your greased pan. Repeat for the remaining dough, arranging the balls evenly and in a staggered pattern. Cover the pan with plastic wrap and refrigerate overnight (it will rise a little bit). Alternatively, you can let the dough rise for an hour and bake it.

**Bake the bread:** If refrigerating the dough overnight, take it out of the refrigerator an hour before baking so that the dough can come to room temperature. Preheat the oven to 350°F. Remove the plastic wrap and bake the bread for 30-35 minutes until the top is deep brown in color and the caramel is bubbling around the edges. (I baked mine for 35 minutes.) Remove the pan from the oven and let cool for 3-5 minutes. Carefully turn the bread out onto your serving platter. If any pieces stick to the pan, work quickly to remove them before the caramel hardens. You can reassemble the bread pieces once they are out of the pan. Cool for 10 minutes.

**Make the icing:** Whisk the powdered sugar, milk (or water), and vanilla extract together until smooth. Increase milk or water as needed to achieve your desired consistency. Drizzle the icing over the cake. Serve warm. Serves 8-12.