

# Chocolate Bourbon Pecan Monkey Bread

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## Servings: 18

*3/4 cup butter, divided  
1 package (1/4 ounce) active dry yeast  
1/2 cup warm water (110 to 115 degrees)  
1/2 cup warm 2% milk (110 to 115 degrees)  
2 large eggs, room temperature  
3 tablespoons bourbon or whiskey  
4 1/2 to 5 cups all-purpose flour  
1 1/4 cups granulated sugar, divided  
3/4 teaspoon salt  
2 1/4 bars (4 ounce ea) semisweet baking chocolate, broken into 1/4-ounce pieces (36 pieces total)  
BOURBON CARAMEL  
2/3 cup packed brown sugar  
1/4 cup butter, cubed  
1/4 cup bourbon or whiskey  
1 cup chopped pecans  
BOURBON CHOCOLATE GLAZE  
1 bar (4 ounce) semisweet baking chocolate, chopped  
1/4 cup bourbon or whiskey*

## Preparation Time: 1 hour 30 minutes

### Bake Time: 50 minutes

In a microwave, microwave 1/4 cup of butter until melted.

In a bowl, dissolve the yeast in warm water and milk. Let stand until foamy, about 10 minutes.

In another bowl, combine the eggs, bourbon and melted butter. Stir in two cups of flour, 1/4 cup of sugar, salt and the yeast mixture. Beat on medium speed for 3 minutes. Stir in enough of the remaining flour to form a soft dough.

Turn the dough onto a floured surface. Knead until smooth and elastic, about 6 to 8 minutes. Place in a greased bowl, turning once to grease the top. Cover with plastic. Refrigerate overnight.

Punch down the dough. Turn onto a lightly floured surface. Divide and shape into thirty-six rolls. Flatten the rolls into circles. Place one chocolate piece in the center of each. Fold the dough over the filling. Pinch the edges well to seal.

Melt the remaining butter in a shallow bowl. Place the remaining sugar in another shallow bowl. Dip the balls in butter, allowing the excess to drip off, then roll in sugar.

For the bourbon caramel: In a small saucepan over medium heat, bring the brown sugar, butter and bourbon to a boil. Cook and stir for 3 minutes. Remove from the heat. Cool for 5 minutes. Pour one-half of the caramel into a greased ten-inch fluted tube pan. Layer with one-half of the pecans and one-half of the dough balls. Repeat the layers. Cover with a kitchen towel. Let rise in a warm place until doubled, about 45 minutes.

Preheat the oven to 350 degrees.

Place a sheet of foil on the bottom oven rack. Bake on the middle oven rack until golden brown, 50 to 55 minutes. Cool in the pan for 10 minutes before inverting onto a serving plate.

Meanwhile, for the glaze, melt the chocolate in a small heavy saucepan over medium-low heat.

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Per Serving (excluding unknown items): 342 Calories; 16g Fat (40.4% calories from fat); 5g Protein; 47g Carbohydrate; 1g Dietary Fiber; 51mg Cholesterol; 205mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 3 Fat; 1 1/2 Other Carbohydrates.

Remove from the heat. Stir in the bourbon until smooth. Drizzle the glaze over the warm bread.