

Cinnamon Apple Cider Monkey Bread

*Kelly Walsh - Aviston, IL
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Servings: 16

*5 envelopes (.74 ounce ea)
instant spiced cider mix
3 tubes (12.4 ounce ea)
refrigerated cinnamon rolls
with icing
2 medium Granny Smith
apples, peeled and chopped
1 cup pecans or walnuts,
chopped
6 tablespoons butter,
melted
2 teaspoons ground
cinnamon*

Preparation Time: 20 minutes

Bake Time:

Preheat the oven to 350 degrees.

Combine the cider mixes. Separate the rolls, setting aside the icings. Cut each roll into quarters. Toss in the cider mixture.

Arrange one-third of the dough pieces into a well-greased ten-inch fluted tube pan. Top with one-half of the apples and one-half of the pecans. Repeat the layers once. Top with the remaining dough.

In a bowl, mix the butter, cinnamon and icing from one container until blended. Drizzle over the rolls.

Bake until golden brown, 45 to 50 minutes. (If needed, cover the top loosely with foil during the last 5 minutes to prevent overbrowning.)

Immediately invert the monkey bread onto a plate. Keep the pan inverted for 10 minutes, allowing the bread to release. Remove the pan.

Meanwhile, microwave the remaining icing, uncovered, until softened, about 10 seconds. Drizzle over the monkey bread.

Serve warm.

Per Serving (excluding unknown items): 47 Calories; 4g Fat (80.8% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 12mg Cholesterol; 44mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 1 Fat.