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# Monkey Bread III

*Rene O'Neil*

*Nettles Island Cooking in Paradise - 2014*

**1 package dry yeast**  
**1/2 cup warm water (105 to 115 degrees)**  
**1/2 cup butter**  
**1/4 cup sugar**  
**1 teaspoon salt**  
**1/2 cup evaporated milk**  
**3 1/2 cups sifted all-purpose flour**  
**1/2 cup butter, melted**

In a large bowl, dissolve the yeast in warm water. Set aside.

In a small saucepan, melt 1/2 cup of butter with the sugar, salt and evaporated milk. Cool to lukewarm and stir into the yeast mixture. Add the sifted flour and knead until smooth and elastic. Place the dough into a greased bowl, turning to coat all sides. Let rise to double in bulk.

Punch down the dough and roll out on a lightly floured board into a 12x18 inch rectangle. Cut into diamond shapes or squares, about three inches in size. Dip each piece into melted butter. Place in overlapping layers in an ungreased tube pan. Cover and let rise until double in bulk.

Bake at 350 degrees for 45 minutes or until golden brown. Remove from the mold and serve while the bread is warm.

Yield: 1 loaf

## **Breads, Muffins**

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*Per Serving (excluding unknown items): 3475 Calories; 198g Fat (51.0% calories from fat); 55g Protein; 373g Carbohydrate; 13g Dietary Fiber; 534mg Cholesterol; 4150mg Sodium. Exchanges: 20 1/2 Grain(Starch); 1/2 Lean Meat; 1 Non-Fat Milk; 38 1/2 Fat; 3 1/2 Other Carbohydrates.*