

Smores Monkey Bread Muffins

Tina B. - Royse City, TX

Taste of Home Most Requested Recipes 2019

Yield: 1 dozen

*15 frozen bread dough
dinner rolls, thawed but still
cold*

*1 1/3 cups graham cracker
crumbs*

1/2 cup sugar

6 tablespoons butter, cubed

*1 cup miniature semisweet
chocolate chips, divided*

*3/4 cup miniature
marshmallows*

ICING

1 cup confectioner's sugar

*1/2 teaspoon butter,
softened*

1 to 2 tablespoons 2% milk

Preparation Time: 35 minutes

Bake Time: 15 minutes

Preheat the oven to 375 degrees.

Line twelve muffin cups with foil liners.

Using a sharp knife, cut each dinner roll into four pieces.

In a shallow bowl, mix the cracker crumbs and sugar.

In a large microwave-safe bowl,, microwave the butter until melted. Dip three pieces of the dough into the butter and then roll in the crumb mixture to coat. Place in a prepared muffin cup. Repeat until all of the muffin cups are filled. Sprinkle the tops with 3/4 cup of chocolate chips and the marshmallows.

Toss the remaining dough pieces with the remaining butter, rewarming if necessary. Place two additional dough pieces into each cup. Sprinkle with the remaining chocolate chips.

Bake until golden brown, about 15 to 20 minutes.

Cool for 5 minutes before removing from the pan to a wire rack.

In a bowl, mix the icing ingredients. Spoon over the tops. Serve warm.

Per Serving (excluding unknown items): 2154 Calories; 87g Fat (35.6% calories from fat); 17g Protein; 337g Carbohydrate; 3g Dietary Fiber; 210mg Cholesterol; 1533mg Sodium. Exchanges: 5 1/2 Grain(Starch); 1 Non-Fat Milk; 17 1/2 Fat; 16 Other Carbohydrates.