

Trick or Treat Monkey Bread

Chef Alyssa - Aldi Test kitchen
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Servings: 12

*1/2 cup + 2 tablespoons
unsalted butter, melted
1 cup 2% low-fat milk
1/3 cup water
1 packet (1/4 ounce) fast
rising yeast
1/2 cup granulated sugar,
divided
3 cups all-purpose flour
1 teaspoon salt
1 tablespoon vegetable oil
30 assorted mini candy bars
canola cooking spray
1 cup brown sugar
all-purpose flour (for
dusting)*

Preparation Time: 1 hour 25 minutes

Cook Time: 25 minutes

Combine two tablespoons of butter, the milk and water. Heat to 155 degrees. Stir in the yeast and 1/4 cup of sugar. Reserve.

Preheat the oven to 175 degrees.

Using a stand mixer with a dough hook attachment, combine the flour and salt. Mix on lowest setting. Slowly add the milk mixture. Increase the speed to medium. Mix for 7 minutes.

Place oil in a large glass bowl. Use a paper towel to grease the bottom and sides of the bowl.

Turn the dough out onto a lightly floured surface. Knead for 2 minutes. Roll the dough into a ball. Place the ball in the glass bowl. Cover with plastic wrap. Place the bowl into the oven and turn off the oven. Let rise for 45 minutes.

Meanwhile, unwrap the mini candy bars. Cut the larger bars in half to a 1/2- or 3/4-inch size. Reserve.

Grease a Bundt pan with cooking spray.

In a bowl, combine the remaining 1/4 cup of sugar with the brown sugar. Reserve.

Once the dough has doubled in size, roll out onto a lightly floured surface to an 8x8-inch square. Cut into 30 pieces.

Preheat the oven to 350 degrees.

Place a candy piece in the middle of each piece of dough. Roll into a ball. Dip in the remaining 1/2 cup of melted butter. Roll in the sugar mixture. Place in the Bundt pan. Pour any remaining butter or sugar mixture on the top.

Bake for 25 minutes or until golden brown.

Remove from the oven. Invert onto a platter. Let cool 5 minutes before serving.

Per Serving (excluding unknown items): 245 Calories; 6g Fat (20.7% calories from fat); 4g Protein; 45g Carbohydrate; 1g Dietary Fiber; 12mg Cholesterol; 194mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Non-Fat Milk; 1 Fat; 1 1/2 Other Carbohydrates.