

Sourdough Monkey Bread

Prep: 45 minutes • Cook: 45 minutes

Tangy sourdough dough bites are rolled in cinnamon sugar, baked with a buttery caramel sauce, and finished with a simple glaze for a gooey, pull-apart treat. It's nostalgic and indulgent with a balanced sweet-spice and sourdough tang.

Ingredients

- 3/4 cup sourdough starter (active and bubbly)
- 1/3 cup sugar
- 1 1/4 cup water (warm)
- 6 tablespoons butter (melted, cooled)
- 3/4 teaspoon sea salt
- 4 cups all-purpose flour
- 1/2 cup sugar
- 2 teaspoons cinnamon
- 1/2 cup butter
- 1 cup brown sugar (lightly packed)
- 3/4 cup powdered sugar
- 1.5 tablespoons milk

Instructions

1. Add sourdough starter, sugar, warm water, melted (cooled) butter, sea salt, and flour to a stand mixer with a dough hook. Mix 10-15 minutes on medium until smooth and stretchy; perform a windowpane test.
2. Place dough in a greased bowl, cover, and bulk ferment 8-12 hours at room temperature.
3. Turn dough onto a lightly floured surface. Divide into 8 pieces, then into 32-40 equal pieces. Shape each into tight balls.
4. In a bowl or bag, mix sugar and cinnamon. Roll each dough ball in the cinnamon sugar. Layer evenly into a greased bundt pan.
5. Cover and let rise 1-2 hours until doubled and pillow. Preheat oven to 350°F (175°C).
6. In a small saucepan, melt the butter and whisk in brown sugar until just dissolved; remove from heat. Pour evenly over the dough in the pan.
7. Bake at 350°F for 40-50 minutes, until golden brown and bubbly in the center.
8. Remove from oven and immediately invert onto a serving platter while hot.
9. Whisk powdered sugar with milk to make a pourable glaze. Drizzle over warm monkey bread. Serve warm.

Tags: Dessert, Sourdough, Bread, Cinnamon, Pull-Apart, Brunch

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