

Espresso Monkey Bread



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Basically a giant bundt pan of gooey cinnamon rolls. Balls of squishy espresso dough coated in buttery cinnamon sugar drizzled with sticky espresso caramel.

Ingredients

Dough

- 480 ml dairy free milk of choice
- 115 g dairy free salted butter of choice
- 50g light brown sugar
- 7g quick rise dry yeast
- 650g strong white bread flour
- 1 tsp baking powder
- 1-2 shots of espresso (2-4 tsp instant coffee)

Coating

- 100g dairy free butter, melted
- 100g light brown sugar
- 50g caster sugar
- 4 tsp cinnamon

Glaze

- 150g dairy free butter, melted
- 150g light brown sugar
- 1 shot espresso (2 tsp instant coffee)

Instructions

1. In a saucepan, whisk together the milk, sugar, espresso and butter over medium heat. Heat until the butter has melted and then remove from the heat. Leave to cool to 37 - 39 degrees, or similar to a warm bath.
2. Gently mix the yeast into the milk and cover so the yeast can activate. A healthy activated yeast will start to pop to the top and bubble - the top of the mixture should be foamy and frothy.
3. In a large bowl, add 600g of the flour and baking powder. Pour the activated yeast mixture in. Mix with a wooden spoon until just combined.
4. Cover the bowl with a towel or plastic wrap and put the covered dough into a warm place for at least an 1 hour. It should double in size.
5. Remove the cover of the risen dough and add the remaining flour. Gently knead the dough (either in a stand mixer with a dough hook or by hand) adding additional flour as necessary, just until the dough loses its stickiness.
6. Transfer to a lightly floured surface and gently pull away small sections of the dough. Roll into balls between your hands and place into a large mixing bowl.

- 270ml dairy free cream
7. Cover the dough balls with the butter and gently toss until evenly coated. Add in the sugar and toss again until evenly coated.
 8. Place the rolls in a lined and greased bundt pan and leave to rise again in a warm place for 45 minutes.
 9. Remove plastic wrap. Bake at 180°C for 35-40 minutes or until golden brown (if the dough is browning too quickly lightly cover with tin foil)
 10. Whilst the dough is baking, make the glaze by heating the butter and sugar together in a saucepan over medium heat. Mix together until combined and simmering. Slowly add in the cream and espresso, continuing to whisk until you have a smooth, pourable consistency. Remove from the heat and leave to cool and thicken for 30 minutes.
 11. Leave the monkey bread to cool in the tin for 15 minutes before flipping onto a serving plate.
 12. Cover the monkey bread whilst still warm with the glaze and then leave to set for about 30 minutes before serving.

Notes

This recipe can be made with both dairy and non-dairy ingredients.

I used almond milk and dairy-free block butter.



