



Back by popular demand! This delicious treat is fun and easy to make with the kids. They will form balls with the dough – great for fine motor skill development. Plus, they can watch the dough rise, which is a great science lesson.

Classic Monkey Bread



Ingredients:

- 2 (1-lb) loaves frozen white bread dough
(also good with whole wheat dough)
- 1 1/4 cup sugar (divided)
- 1/4 cup packed brown sugar
- 1/4 cup low-fat milk
- 1 T reduced calorie stick margarine
- 1 3/4 t ground cinnamon (divided)
- Cooking spray

Directions

- Thaw bread dough in the refrigerator.
- Combine 1c sugar, brown sugar, milk, margarine and 1 1/4 t cinnamon in a small saucepan. Bring to a boil, and cook 1 minute. Remove sugar syrup from heat. Let cool 10 minutes.
- Combine 1/4 cup sugar and 1/2 teaspoon cinnamon in a shallow dish; stir well.
- Cut each loaf of dough into 24 equal portions. Shape each piece into a ball and roll in the sugar mixture. Layer balls of dough in a 12c Bundt pan coated with cooking spray.
- Optional: add raisins and nuts.
- Pour sugar syrup over the dough. Cover and let rise in a warm place, free from drafts, like inside the oven with the light on, for 35 minutes or until doubled in bulk.
- Preheat oven to 350. Uncover and bake at 350 for 25 minutes or until lightly browned. Immediately loosen edges of bread with a knife. Place a plate upside down on top of pan and invert onto plate. Remove pan and drizzle any remaining syrup over bread.

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Try this variation on the classic sweet version of Monkey Bread for a cheesy, savory sensation that both you and your kids will love. It's just as fun and easy to make as the original!

Savory Monkey Bread (For the Evening)



Ingredients:

Bernstein's Cheese Fantastico Salad Dressing (Light)

Frozen bread dough (I used white - usually comes 3 loafs to a bag)

Grated Parmesan cheese

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Directions

Use a bundt or tube pan that has been sprayed with Pam. I use a silicon or spring form pan - then it is really easy to remove.

Defrost 1 loaf of bread

Dust the bottom of the pan with grated parmesan cheese

Cut it into 24- 36 pieces

Roll each piece into a ball and then roll in the dressing

Stack balls in the pan; lightly scatter cheese between layers and on top of the final layer

Let dough rise in a warm spot - I use the oven with the light on

Bake according to bread directions.

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