

# Savoury Maple Bacon Monkey Bread



## Ingredients

### Dough:

4 cups / 1L all-purpose flour, divided  
1/3 cup / 80 mL granulated sugar  
2 ¼ tsp / 12 mL instant yeast  
½ tsp / 2 mL salt  
1 cup / 250 mL milk  
1/3 cup / 80 mL butter, room temperature  
2 eggs, room temperature

### Topping:

1-375 g pkg bacon, cooked crisp, drained and coarsely chopped  
2/3 cup / 160 mL packed brown sugar  
1 Tbsp / 15 mL dried rosemary leaves  
¼ tsp / 1 mL ground black pepper  
¼ cup / 50 mL unsalted butter  
¼ cup / 50 mL pure maple syrup

## Directions

### For the dough:

1. Add 1 cup flour, sugar, yeast and salt to bowl of a stand mixer fitted with dough hook. Stir to combine.
2. In glass measuring cup, heat milk in microwave on 100% power for 60 seconds just until warm. Add to bowl.
3. Add butter and eggs. Mix on low speed, gradually adding remaining 3 cups of flour.
4. Continue mixing for about 5 minutes or until dough pulls away from sides of bowl. Dough should feel soft and moist but not sticky.
5. Transfer dough to a lightly oiled bowl and turn to coat. Cover bowl with plastic wrap or damp

towel and let stand 15-20 minutes.

### **For the topping:**

1. In medium bowl, combine bacon, brown sugar, rosemary and pepper. Set aside.
2. In microwave-proof bowl, combine butter and maple syrup. Microwave on 100% power for 20-30 seconds; stir to combine. Microwave an additional 10 seconds or until butter is melted.

### **To assemble:**

1. Preheat oven to 350°F.
2. Lightly grease a 10-inch Bundt pan with canola oil.
3. Pull small pieces of dough and roll into 30-32 balls, about 1-1 ½ inches in diameter.
4. Dip balls in butter mixture, then roll in bacon mixture to coat. Stack dough balls in Bundt pan, staggering each layer like bricks.
5. Drizzle any remaining butter mixture over dough and sprinkle with any remaining bacon mixture.
6. Bake in preheated oven for 30 minutes. When done, remove from oven and let stand 5 minutes.
7. Turn monkey bread upside down onto a clean plate. Serve warm.

### **Additional Info**

- **Cut:** Bacon
- **Prep Time (Minutes):** 25
- **Cook Time (Minutes):** 35
- **Number of Servings:** 12