

Apple Cinnamon Monkey Bread



INGREDIENTS

- 18 Rhodes frozen dinner rolls, thawed but still cold
- 2 medium Granny Smith apples, peeled and finely diced
- $\frac{3}{4}$ cup granulated sugar
- 1 tbsp ground cinnamon, divided
- $\frac{1}{2}$ cup chopped pecans
- $\frac{3}{4}$ cup butter, divided
- $\frac{1}{2}$ cup packed light brown sugar
- 1 tsp vanilla extract
- $\frac{1}{4}$ tsp kosher salt (omit if using salted butter)
- 2-3 tbsp powdered sugar, for dusting

DIRECTIONS

1. Thaw the Rhodes frozen dinner rolls according to package directions until soft enough to cut but still cold. Cut each roll into fourths.
2. Peel and finely dice the apples into approximately $\frac{1}{4}$ -inch pieces. Melt 1 tablespoon of butter in a skillet over medium-high heat. Add the apples and sauté for 4-5 minutes, stirring occasionally, until slightly softened and excess moisture has evaporated. Stir in $\frac{1}{2}$ teaspoon cinnamon during the last minute. Remove from heat and allow to cool.
3. In a large bowl, combine the granulated sugar and remaining $2\frac{1}{2}$ teaspoons cinnamon.
4. Add the quartered rolls to the cinnamon sugar mixture, tossing until evenly coated.
5. Generously grease a 10-12 cup Bundt pan. Sprinkle a few chopped pecans in the bottom. Layer half of the cinnamon sugar-coated dough pieces into the pan, followed by half of the sautéed apples and pecans. Repeat with the remaining dough, apples, and pecans, distributing the apples evenly between the dough pieces.
6. In a small saucepan over medium-low heat, melt the remaining 11 tablespoons butter with the brown sugar. Stir until smooth and combined, approximately 2-3 minutes. Remove from heat and stir in the vanilla and salt.
7. Pour the warm butter and brown sugar mixture evenly over the assembled monkey bread.
8. Cover loosely with greased plastic wrap and allow to rise in a warm place until noticeably puffy, approximately 45-90 minutes. The dough should expand but still have room in the pan.
9. Preheat oven to 350°F. Place the Bundt pan on a rimmed baking sheet and bake for 35-45 minutes, or until golden brown and the dough in the center is cooked through. Tent loosely with foil if the top begins browning too quickly.
10. Allow the monkey bread to cool in the pan for 5-10 minutes. Carefully invert onto a serving platter, allowing the buttery caramel to drizzle over the bread. Dust lightly with powdered sugar and serve warm.