

**MONKEY BREAD (CINNAMON PULL-APART BREAD)**

**YOU'LL NEED:** Auntie Anne's® Fundraising Cinnamon Bun Kit (dough mix, cinnamon filling, icing, yeast) • ½ cup (1 stick) melted butter

**DOUGH PREPARATION (1 DOUGH MIX)**

1. In a large bowl, dissolve contents of 1 yeast packet in 1¼ cups lukewarm tap water (105°F). Let sit about 2 minutes. Water temperature must not exceed 115°F.
2. Add 1 dough mix to yeast/water mixture. Using a rubber spatula (or your hands), mix until dough ball forms.
3. Turn dough ball onto lightly floured surface and knead until soft, slightly tacky dough is formed (approximately 5-7 minutes). Add a small amount of flour if dough is too sticky.
4. Place dough ball into a large bowl that has been coated with nonstick spray. Coat a sheet of plastic wrap with nonstick spray and place on top of dough ball, tucking sides down around dough (to prevent dough from drying out).
5. Place bowl in a warm spot (85-95°F) for 30 minutes so the dough can rise.

**IF USING AN ELECTRIC MIXER:** Follow steps 1 and 2, combining yeast and water directly into a large mixing bowl. Add dough mix to bowl with yeast/water mixture. Using an electric mixer fitted with a dough hook attachment, turn on low speed for 1 minute to allow dough mix to incorporate into the yeast/water mixture. Increase speed to medium low and continue mixing for an additional 4 minutes. Dough should form a soft, smooth, and slightly tacky ball. Continue to step 5.

*Note: Bread Machines may be used to mix the dough (steps 1-3). Machines vary; total mixing time should not exceed 15 minutes.*

**MONKEY BREAD INSTRUCTIONS**

1. Preheat oven to 350°F.
2. Pour the cinnamon filling packet into a bowl.
3. Tear the risen dough into approximately 45-50 pieces. Roll each piece into a 1-inch ball.
4. Place 5-6 pieces at a time into melted butter and coat each piece evenly.
5. Place buttered dough pieces into the cinnamon sugar mixture and shake bowl to coat.
6. Place cinnamon sugar coated pieces of dough into a greased 10-cup Bundt pan.
7. Repeat steps 4-6 until you have used all dough pieces.
8. Bake 30-35 minutes or until golden brown. Cool in pan 5 minutes. Invert onto serving plate. Best served warm.

*Optional: drizzle the sweet icing over the the top of the turned out monkey bread or pour it into a small bowl and use it as a dip for the pulled apart pieces.*



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## **SOUR CREAM COFFEE CAKE**

**YOU'LL NEED:** Auntie Anne's® Fundraising Cinnamon Bun Kit (dough mix, cinnamon filling, icing) • 1 ¼ cups of butter • 1 ½ cups granulated sugar • 3 eggs • 1 cup sour cream • 1 teaspoon baking soda • 1 teaspoon vanilla • Bundt pan

### **COFFEE CAKE PREPARATION USING AN ELECTRIC MIXER**

Read all instructions before proceeding.

1. Set aside 1 cup of the dough mix (from kit) for crumbs preparation below.
2. Place ¾ cup butter into mixer and cream with sugar.
3. Add 3 eggs one at a time, until well blended.
4. Mix in baking soda and vanilla. Then add remaining dough mix and sour cream alternately starting with the dough mix until well blended.

### **CRUMBS PREPARATION**

1. In a separate bowl, pour out the cinnamon filling packet (from kit).
2. Place ½ cup of remaining butter into the bowl along with 1 cup of dough mix that was set aside in Coffee Cake Preparation Step 1.
3. With your fingers mix butter into dough mix and cinnamon filling until blended into crumbs.

### **COFFEE CAKE BAKING INSTRUCTIONS**

1. Preheat oven to 350°F. In a lightly greased Bundt pan, pour ½ the cake batter into Bundt Pan and tap lightly on counter to remove any air bubbles.
2. Pour ½ the crumbs into Bundt Pan on top of the cake batter. Using a spoon gently mix crumbs into cake batter.
3. Pour remaining crumbs into Bundt Pan and then pour in remaining cake batter.
4. Bake in center of oven 45-60 minutes. Allow cake to cool for 10 minutes. Flip onto a plate or serving platter.

**Optional:** Drizzle icing (from kit) or sprinkle powdered sugar over the top of the Coffee Cake.

**Coffee Cake**



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