**Monkey Bread**

**Bread:**

1 Tbsp. yeast

¼ cup warm (not hot) water

1 cup warm (not hot) milk

¼ cup shortening

3 Tbsp. sugar

1 ½ tsp. salt

1 egg

3 ½ cups flour

**Ingredients:**

½ cup white sugar

1 cup brown sugar

1 Tbsp. cinnamon

1 pkg. butterscotch pudding

½ cup butter; melted

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients
2. Put the milk, shortening, sugar, and salt into the Kitchenaide bowl. Mix on low with the dough hook.
3. Add the yeast, egg, and water, mix on low.
4. Add flour and mix on medium low until a dough forms. Turn the dough out onto the counter and knead for 5 minutes.
5. Spray large bowl with pan spray and put the dough into it. Wrap loosely in plastic and put on the tray with the rest of your mise en place.

**Day 2:**

1. Take the dough out and press it down. Shape it into a rectangle. Cut into small, evenly sized pieces.
2. In a large bowl, mix the white sugar, brown sugar, and butterscotch pudding with the cinnamon. But back into a container and wrap.
3. Spray a pan well and put all of the dough pieces in so they are next to each other. Wrap and put on your tray.

**Day 3:**

1. Preheat oven to convection 375°.
2. Melt the butter. Brush half of it over the rolls.
3. Top with the spice-sugar mixture. Drizzle the other half of the butter over it.
4. Bake for 20-25 minutes.
5. Enjoy.