**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

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 whisk attachment.
3. Once the shortening is broken up into small pieces, switch to the dough hook. 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. Cut into small evenly sized pieces.
2. In a large bowl, mix the white sugar with the cinnamon. Toss the dough pieces in it until they are coated.
3. In a small bowl, mix brown sugar and melted butter.
4. Spray a bundt pan well. Arrange the pieces of dough around it so they are evenly distributed. Pour the melted butter/sugar mixture over it. Wrap and put back on your mise en place tray in the cooler.

**Day 3:**

1. Preheat oven to convection 375°.
2. Bake for 30 minutes.
3. Enjoy.