

# Maine Arts Camp

2013

**Recipe Name: Cinnamon Monkey Bread**

**Chef: Charlie Limoggio C.E.C.**

**Servings: How hungry are you?**

**Yield: 2 loaves**

Quantity	Unit	Ingredient Name	Prep Notes
		<b>Basic Bread</b>	<b>See recipe</b>
1/2	cup	Sugar	
4	tsp.	Ground cinnamon	
1/4	cup	margarine	
		Cooking spray	

1. Follow directions for mixing and kneading BASIC BREAD. Cover and let rest 10 minutes, as directed.
2. While dough rests, coat two 7 1/2- x 2 1/2- x 3 1/2-inch loaf pans with cooking spray. Combine cinnamon and sugar in small bowl and set aside. Melt margarine in small saucepan over low heat. To shape loaves, divide dough into 32 equal pieces. Form into smooth balls. Dip each ball in melted margarine and roll in sugar mixture. Place 16 balls in each pan, making 2 rows of balls. Cover; let rise in warm, draft-free place until doubled in size, about 1 hour.
3. Bake at 375°F for 35 minutes or until done. Cool in pan 10 minutes. Then turn out onto wire rack to complete cooling.

**Notes:**