

Maine Arts Camp

Recipe: Chocolate Monkey Bread Assembly

Chef: Charlie Limoggio CEC

Servings: 12

Quantity	Unit	Item	Prep Notes
		Basic Bread Dough	
½	Cup	Sugar	
4	teaspoons	Unsweetened cocoa powder	
½	Stick	Margarine or unsalted butter	Melted
		Cooking spray	

1. Follow directions for mixing and kneading BASIC BREAD. Cover and let rest 10 minutes, as directed.
2. While dough rests, coat loaf pan with cooking spray. Combine cocoa powder and sugar in small bowl and set aside. Melt margarine in small saucepan over low heat. To shape loaf, divide dough into 1 inch cubes. Form into smooth balls. Dip each ball in melted margarine and roll in sugar mixture. Place dough balls in prepared 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.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.