



RECIPE NAME: Monkey bread

FROM THE KITCHEN OF: Cheryl Meis- Hanson '98

INGREDIENTS:

2 loaves Rhodes frozen sweet roll
dough thawed
2/3 cup white or brown sugar
1teaspoon cinnamon
1/4 cup butter, melted

INSTRUCTIONS:

Combine sugar and cinnamon. Set aside. Cut each loaf into 12 to 16 irregular slices. Dip slices in melted butter, then into sugar/ cinnamon mixture. Place in well- greased Bundt or tube pan. Cover and let rise in a warm place until doubled, 1 to 2 hours. Bake in a 350 degree oven for 30-40 minutes, until golden brown. Invert serving plate and serve while warm.

