

## **Easter Monkey Bread**

Who doesn't love a hot cross bun? Who doesn't love a sticky cinnamon roll? And who doesn't love chocolate? Come on get in that kitchen and make this!

### **Bread dough**

200ml milk  
85g butter  
2 medium eggs  
550g strong bread flour  
10g dried yeast  
5g salt  
50g golden caster sugar  
1tbsp cinnamon powder  
150g mixed peel (you could add dried fruit of your choice)  
Oil for greasing

### **To assemble**

125g butter melted, plus extra for greasing  
220g light brown sugar  
2 tablespoons cocoa powder  
1 tablespoon cinnamon powder  
1 teaspoon ground ginger  
1 teaspoon ground nutmeg  
100g milk chocolate chunks  
125g chopped pecans (leave out if nut free)  
200g marzipan (leave out if nut free)

### **Glaze**

30g butter, melted  
½ teaspoon vanilla bean paste  
2 tablespoons milk  
Pinch of cinnamon powder  
25g milk chocolate  
90g icing sugar

To make the dough, put the butter and milk into a saucepan and heat until the butter has melted. Allow to cool for a few minutes before cracking in the eggs and giving it a good whisk. Put the flour into a bowl with the cinnamon powder, the yeast, sugar and salt. Pour in the melted butter and milk and bring it all together. When all the ingredients have come together, add in the mixed peel and continue to knead well for a good 5 minutes until the dough is smooth. Lightly grease a large bowl with the oil and place the dough in. Cover the bowl with clingfilm and leave to prove for one hour in a warm place. This can all be done in a machine but it is much more satisfying to do by hand. While the bread is proving, lightly grease a 25cm bundt tin or you could use 2 large loaf tins. Into a saucepan, add in the butter and melt. In a bowl put the sugar, all the spices and cocoa. Mix well to combine. Into the bottom of the pan, spoon in 3 tablespoons of the spiced sugar, 2 tablespoons of melted butter and a good handful of the chopped pecans and chocolate.

Once the dough has proved, break down the dough into little balls (slightly smaller than a golf ball). Take each ball, place into the melted butter to fully coat, roll in the spiced sugar and place into the tin. Continue to form one layer around the tin. Add a generous handful of the chocolate chunks and pecans across the dough, and use the remaining dough balls to continue to fill the bundt tin. Add on top any remaining pecans, chocolate, sugar and butter to finish. Cover the tin with clingfilm and leave to prove for another hour.

Pre-heat the oven to 180C and bake for approximately 45 minutes – the bread should be gorgeously golden on top. Allow the pan to cool until just warm and then turn out onto a serving

plate. For the glaze, melt the butter into a saucepan. Add in all the remaining ingredients, mix well with a whisk and generously pour over the monkey bread. Tear away, share (or not) and, most importantly, enjoy!!

Watch Mrs Duff's video lesson here -

<https://drive.google.com/file/d/1yZqVtLHvwfjYm7Mtofjz86Y9t8wNq7Ms/view?usp=sharing>