



Mancini's Monkey Bread

Preheat the oven to 350 degrees

One 1 pound Mancini Dough Ball (Bring the dough to room temperature)

Grease a Bundt or Tube Pan

One half cup granulated sugar

One half cup brown sugar

One Stick of butter, melted

One and one half tablespoons of cinnamon

Optional: Three fourth of a cup of pecans or raisins

Cut the dough into one and one half inch cubes and roll the pieces into dough balls

Dip the small dough balls into the butter

Roll the dough balls into the cinnamon/sugar mixture

Arrange the dough balls in the Bundt pan sprinkling the nuts or raisins between layers

Pour any remaining sugar and butter over the mixture in the pan

Cover the pan with a towel and allow the mixture to rise until it doubles in size

Bake at 350 degrees for forty five minutes.

Loosen the sides with a knife and turn the bread onto a plate.

This is a good finger food for informal parties and Christmas breakfasts.