

# Lazy Breads



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## Easy Dinner Rolls

Dinner rolls are an essential part of my dining table. Whether it's a family meal, buffet, birthday or dinner party, homemade dinner rolls are a necessity to make any meal feel complete.

## Easy Dinner Rolls

Serves 24

### Ingredients

- 2 packets of active dry yeast or 2 cakes fresh yeast
- ¼ cup plus 1 cup warm water
- 2 eggs beaten
- 4 Tbs granulated sugar
- ½ cup butter melted
- 4 ½ - 5 cups white flour
- 1 ½ tsp salt

### Instructions

1. Dissolve yeast in 1/4 cup of warm water and let sit until bubbling. If your mixture does not start bubbling after 5-10 minutes, throw it away and start again.
2. In a large bowl, combine eggs, sugar, melted butter, 1 cup warm water and yeast mixture. Whisk until totally combined.
3. In a separate bowl, sift together flour and salt mixture. Add dry ingredients to wet ingredients and stir.
4. The dough will become difficult to mix by hand - I suggest using a Kitchen Aid mixer with dough attachment for 5-8 minutes on low. If you don't have a mixer, you can knead by hand for 10-15 minutes. The dough should become soft and springy.
5. Grease bowl and place dough inside, covering it with a towel. Allow dough to rise in bowl until it doubles in bulk, about 1 hour.
6. Once dough is risen, roll it out to about ¼ inch thick on a floured surface. Cut with a biscuit round and dip in butter. Fold in half and place on a baking sheet. Allow about 1/2 inch of separation between rolls.
7. Once the baking sheet is filled, cover with towel and let rise for an additional 90 minutes.
8. Preheat oven to 375 degrees once the rolls are risen. Bake for 12-15 minutes or until golden brown.



## Easy Cornbread

Who doesn't love an easy cornbread recipe? But with so many recipes available, it's hard to know which one is the best. For us, the best cornbread recipe is one that is not only delicious but also quick and easy to make. This recipe passes all the tests – easy, delicious, quick, and homemade.

## Easy Cornbread

Serves 9

### Ingredients

- 3/4 cup flour
- 1 cup yellow cornmeal
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 tablespoons sugar
- 1 1/2 cup buttermilk
- 1/3 cup butter
- 2 eggs - slightly beaten

### Instructions

1. Mix together flour, cornmeal, baking powder, baking soda, salt and sugar in a bowl and set aside
2. Whisk together in separate bowl, buttermilk, butter and eggs slightly beaten.
3. Pour the wet mixture together with the dry ingredients and stir. Batter will be lumpy.
4. Spread batter evenly into a lightly greased 8 inch baking dish.
5. Bake on 425 degrees for 20-25 min. It should be golden brown.
6. Test in the center of cornbread with a toothpick to make sure it comes out clean.
7. Cool for about 15 minutes before serving.



# Cauliflower Breadsticks

These cheesy cauliflower breadsticks are a delicious substitute for classic cheese sticks. They still have the gooey cheese and garlic seasoning that you love, but use a cauliflower crust as a substitute. They are so easy to make, low carb, and even keto-friendly!

## Cauliflower Breadsticks

Serves 4

### Ingredients

- 1 1/2 to 2 heads cauliflower about 3 pounds—enough to make 8 cups of riced cauliflower
- 1 tsp Italian seasoning
- 1 tsp dried basil
- 1 tsp salt
- 1/4 tsp pepper
- 1/2 tsp garlic powder
- 3 eggs
- 1/2 cup shredded parmesan cheese
- 1 1/4 cups Italian cheese mix
- 2 cups shredded mozzarella cheese
- 1 to 1 1/2 tsp garlic salt
- 2 tsp dried parsley

### Instructions

1. Preheat the oven to 425°. Prepare a sheet pan or cookie sheet with either a baking mat or parchment paper.
2. To prepare the cauliflower rice, cut the cauliflower into small chunks, place in a food processor, and pulse. Work small batches at a time until the total yield is 8 cups.
3. Place the cauliflower in a microwave safe dish, cover with a dish towel, and microwave for 9 to 10 minutes or until soft. Let it cool slightly, put it in either a cotton dish towel or cheesecloth, and squeeze out the excess liquid.
4. In a medium to large sized bowl, combine the cauliflower, Italian seasoning, dried basil, salt, pepper, and garlic powder. Stir. Add the eggs, parmesan cheese, and Italian cheese. Combine well.
5. Turn out the cauliflower mixture onto the baking mat. Pat it into a rectangle, using a spatula to make the sides straight. It should be 1/4 to 1/2 inch thick.
6. Bake at 425° for 18 to 20 minutes, or until it begins to turn golden. Sprinkle the bread sticks with mozzarella cheese, garlic salt, and parsley. Bake for 5 minutes longer. Let cool slightly, cut with a pizza cutter or knife, and serve with pasta or marinara sauce.





## *Cheese Biscuits*

These irresistible, delicious homemade cheese biscuits are the perfect complement to any meal. Packed with five cheese and herbs including rosemary, these fluffy, rich biscuits are amazing!

## Cheese Biscuits

Serves 18

### Ingredients

- 4 cups Self Rising Flour
- 1 ½ cups shredded Italian 5 cheese
- ¼ cup chopped rosemary
- ¼ cup chopped parsley
- 2 teaspoons ground pepper
- 1 teaspoon garlic powder
- ¾ cup frozen butter 1 ½ sticks
- 1 ¾ cup buttermilk

### Instructions

1. Combine flour, cheese, rosemary, parsley, pepper and garlic powder in a large bowl. Mix well.
2. Grate frozen butter on large holes on box grater and stir into flour mixture. Chill 10 minutes in freezer.
3. Make well in center of mixture, add buttermilk. Stir until just combined. Knead in bowl a couple of times to form a ball.
4. Turn dough onto lightly floured surface. Roll into 1 inch high rectangle. Fold dough over so short ends meet. Repeat rolling and folding 2 more times.
5. Cut with 2 inch biscuit cutter. Do not twist cutter or biscuits will not rise. Place on baking sheet with parchment. Freeze 10 minutes.
6. Remove from freezer and bake at 450 degrees for 15-18 minutes or until golden brown.



# No Knead Bread

This recipe for no knead bread is an easy way to bake artisan bread at home. It uses a no-knead bread dough that rises overnight and bakes in a dutch oven for a soft interior and crispy crust.

## No Knead Bread

Serves 4

### Ingredients

- 3 cups all purpose flour
- 1 1/2 tsp sea salt
- 2 tsp active dry yeast
- 1 1/2 cups warm water 105 degrees (F)
- 1/2 cup shredded parmesan cheese
- 1/4 cup flour for cutting board

## Optional Ingredients Add Ins

- Italian seasonings
- rosemary
- roasted garlic
- fresh herbs

## Instructions

1. In a small mixing bowl add warm water and active dry yeast. Let sit for 10-15 minutes.
2. In a large mixing bowl add 3 cups flour, salt, and parmesan cheese.
3. Pour in yeast/water mixture and mix with a large spoon.
4. Cover tightly with plastic wrap and let sit out at room temperature for 18-24 hours.
5. When ready to bake the bread preheat the oven to 450 degrees. Place a 3-quart dutch oven (cast iron) with the lid on in the oven and bring it up to 450 degrees.
6. On a large cutting board sprinkle about  $\frac{1}{4}$  cup flour. Place the dough on the cutting board and flip over to coat with flour and shape into a ball.
7. Place dough in the preheated HOT dutch oven and cover with the lid. Place dutch oven back in the oven and cook for 30 minutes.
8. Remove the lid and continue to cook for another 15 minutes, or until the top of the bread is golden and crusty.
9. Remove bread from hot dutch oven and let cool. Slice and serve.

## Notes

- Dough will be sticky, preheating the dutch oven ensures that the bread will not stick to the dutch oven.
- You can also use a regular-sized dutch oven, it will produce a flatter result than above as it will have more room to spread out.



## Easy Beer Bread

This beer bread recipe yields a simple quick bread, also known as a yeast bread, that is flavored with beer. A loaf of simple, homemade beer bread is perfect when you need bread in a hurry. and you can adjust the flavor based on the type of beer you use. Baking bread doesn't get much easier than this because there's no kneading, no messing around with yeast, and best of all, no rising time.

# Easy Beer Bread

Serves 8

## Ingredients

- 3 cups of flour
- 12 ounces beer, light in color
- 1/3 cup melted butter
- 1 teaspoon salt
- 3 teaspoon baking powder
- 1/4 cup sugar

## Instructions

1. Preheat the oven to 375 degrees.
2. Butter the inside of the loaf pan and set aside.
3. Sift flour, baking powder, salt, and sugar into a large mixing bowl.
4. Pour beer into the bowl with dry ingredients. Stir to combine. Mixture will be sticky.
5. Transfer bread mixture to loaf pan. Use a spoon to spread bread mixture out to edges while leaving it somewhat uneven on the top to give it a more rustic look when it's done cooking.
6. Pour melted butter over the bread mixture and place in the oven at 375 degrees.
7. Cook at 375 degrees for 1 hour, uncovered.
8. Remove from the oven and let cool for 15 minutes.
9. Serve with butter, honey, and jam.



## *Cheesy Pull-Apart Bread*

Simple and easy, this cheesy pull-apart bread is one of my favorite appetizers! It's the perfect balance of flavors, irresistible texture and loaded with ooey-gooey cheese. A fresh loaf of French bread is sliced, then stuffed with seasoning, butter, and cheese before baking.

## Cheesy Pull-Apart Bread

Serves 8

### Ingredients

- 14- ounce sourdough or a french loaf of bread
- 8 tablespoons butter
- 2 teaspoons minced garlic
- 1 teaspoon Italian seasoning or equal parts of dried basil parsley and oregano
- 1 1/2 cups shredded mozzarella cheese
- 2 tablespoons chopped parsley divided
- 1/2 teaspoon rosemary

### Instructions

1. Cut a grid on the bread by creating vertical cuts, stopping before you hit the bottom crust, then repeating the cuts in a horizontal manner.
2. Place the butter, garlic, Italian seasoning, rosemary, and 1 tablespoon of chopped parsley in a small bowl. Microwave in 20 second increments or until butter is melted.
3. Drizzle the butter into the crevices of the bread. Gently stuff the cheese into the crevices of the bread.
4. Wrap the bread in foil to cover. Bake for 10 minutes, then uncover and bake for an additional 10 minutes.
5. Sprinkle with remaining tablespoon of parsley and serve.





## *Bread Pudding with Caramel*

This old-fashioned homemade bread pudding is a favorite in our family. Italian bread is soaked in a milk and spice mixture before being baked and drizzled with a made-from-scratch caramel sauce. It's then served with a dollop of whipped cream. Easy and delicious, you'll love it.

## Bread Pudding

Serves 10

### Ingredients

Bread Pudding:

- One loaf Italian bread cubed (about 3 cups)
- 5 eggs
- 4 cups whole milk
- 3/4 cup sugar
- 1/2 cup brown sugar
- 1 teaspoon vanilla
- 1 teaspoon nutmeg
- 1 teaspoon cinnamon
- 4 tablespoons butter melted

Caramel Sauce:

- 1/2 cup brown sugar
- 1/2 cup heavy cream
- 4 tablespoon butter
- Pinch of salt
- 1/2 teaspoon vanilla

### Instructions

Bread Pudding:

1. Prepare a 9x13 dish by spraying with nonstick spray
2. Spread the cubed bread in an even layer in the prepared dish.
3. In a large bowl whisk together the eggs, milk, sugar, vanilla, cinnamon, and nutmeg.
4. Pour this mixture over the bread and let it sit for at least 15 minutes.
5. While bread is sitting to soak up the milk mixture preheat the oven to 350 degrees.
6. Drizzle the melted butter over the top of the casserole.
7. Place the dish in the oven and bake for 45-50 minutes or until the top is set.

Caramel Sauce:

1. Mix the sugar, milk, butter, and salt in a medium saucepan over medium-low heat.
2. Cook for about 5-7 minutes whisking intermittently as it thickens.
3. Add the vanilla and cook another minute.
4. Remove from heat and cool slightly.



## Easy Pumpkin Banana Bread

This easy Pumpkin Banana Bread is a simple recipe that produces a delicious homemade result. How about combining two fall favorite flavors into one sweet bread? I love a good quick bread and dreams come true with this amazing, moist banana pumpkin bread.

# Pumpkin Banana Bread

Serves 8

## Ingredients

- 1 C dark brown sugar
- 1/2 C sugar
- 1/2 C canola oil
- 2 eggs room temperature
- 1 C canned pumpkin puree
- 1 C mashed banana
- 1 3/4 C flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 2 teaspoon pumpkin pie spice
- 1/4 C whole milk
- 1/2 C diced pecans or walnuts

## Instructions

1. You'll start by preheating your oven to 350°degrees. Treat a glass bread pan with baking spray.
2. Put the brown sugar, sugar, oil and eggs into a bowl. Stir to mix.
3. Mix bananas, pumpkin puree and whole milk. Add to the sugar/egg mixture.
4. Sift the flour, salt, baking soda, baking powder, cinnamon, and pumpkin pie spices together. Add pecans or walnuts.
5. Slowly add 1/3 of the dry ingredients to the wet ingredients at a time, mix as you add.
6. Pour into the prepared glass loaf pan.
7. Bake at 350 degrees for 85 minutes or until a toothpick inserted in the middle comes out clean.
8. Remove from oven and allow to cool completely.



## *Zucchini Bread & Cream Cheese*

Today, I'm going to share my favorite zucchini bread recipe. It's not just any bread, though; it has a special glaze on top and a surprise cream cheese filling that will leave you wanting to eat the whole loaf by yourself. It's truly the best, I swear!

## Best Ever Zucchini Bread with Cream Cheese Filling

Serves 8

### Ingredients

#### Bread:

- 3/4 cup sugar
- 1/2 teaspoon salt
- 1 cup Brummel and brown
- 1 tablespoon vanilla
- Zest from one orange
- 1 egg
- 2 cups flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 2 teaspoons pumpkin pie spice
- 2 cups grated zucchini
- 1 cup chopped walnuts

#### Filling:

- 8 ounces cream cheese
- 1/4 cup sugar
- 1 egg
- 2 tablespoons flour

#### Glaze:

- 2 cups powdered sugar
- 1 tablespoon Brummel and Brown
- 4 tablespoons fresh orange juice

## Instructions

1. In a bowl, cream together sugar, Brummel and Brown and vanilla until smooth.
2. In a separate bowl, mix flour, salt, pumpkin pie spice, baking powder and baking soda. Whisk together.
3. Wrap grated zucchini in a paper towel and gently squeeze. Don't over squeeze, you only want to remove about 2-3 tablespoons of liquid.
4. Transfer to batter along with walnuts and mix together.
5. In a separate bowl, cream together sugar, cream cheese, egg and flour.
6. In a bread pan lined with parchment paper, pour half of the bread batter, then pour the cream cheese on top and smooth. Add the remaining bread batter and smooth.
7. Bake for 50-60 minutes until knife inserted in the middle comes out clean. If the bread starts to brown too much on top, add foil to keep from browning too much.



# *Pumpkin Chocolate Chip Bread*

This easy, moist, homemade pumpkin chocolate chip bread is absolutely delicious!



# Pumpkin Chocolate Chip Bread

Serves 8

## Ingredients

- 1 and  $\frac{3}{4}$  cups all-purpose flour
- 1 teaspoon baking soda
- 2  $\frac{1}{4}$  teaspoons ground cinnamon
- $\frac{1}{4}$  teaspoon ground nutmeg
- $\frac{1}{4}$  teaspoon ground cloves
- $\frac{3}{4}$  teaspoon salt
- 2 large eggs
- $\frac{3}{4}$  cup granulated sugar
- $\frac{1}{2}$  cup packed light brown sugar
- 1  $\frac{1}{2}$  cups pumpkin puree
- $\frac{1}{2}$  cup vegetable oil
- $\frac{1}{4}$  cup orange juice
- 1 cup semi-sweet chocolate chips

## Instructions

1. Adjust the oven rack to the lower third position and preheat the oven to 350 degrees F to prevent the bread from browning too soon. Spray a 9"x 5" loaf pan with non-stick spray. Set aside.
2. In a large bowl, whisk the flour, baking soda, cinnamon, nutmeg, cloves and salt together until combined. In a medium bowl, whisk the eggs, granulated sugar, and brown sugar together until combined. Whisk in the pumpkin, oil, and orange juice.
3. Pour these wet ingredients into the dry ingredients and gently mix together. Be sure not to over mix – there will be a few lumps. Gently fold in chocolate chips, being sure to taste a few.
4. Pour the batter into the prepared loaf pan. Bake for 60-65 minutes, making sure to loosely cover the bread with aluminum foil halfway through to prevent the top from browning too much. Insert a toothpick into the center of the loaf – if it comes out clean with just a few crumbs, it is finished baking.
5. Allow the bread to cool completely in the pan on a cooling rack.



## *Chocolate Zucchini Bread*

Simple, moist and delicious, this homemade chocolate zucchini bread is one of my favorite quick bread recipes ever. It has an amazing glaze on top that complements the bread perfectly.

# Chocolate Zucchini Bread

Serves 8

## Ingredients

- 2 ½ cups flour
- ½ cup cocoa powder
- 2 ½ teaspoons baking powder
- 1 ½ teaspoons baking soda
- 1 teaspoon cinnamon
- ¾ cup butter
- 2 cups sugar
- 3 eggs
- 2 teaspoons orange zest
- 2 teaspoons vanilla
- 2 cups zucchini
- ½ cup milk
- ½ cup pecans

## Instructions

1. In a medium size bowl, mix together dry ingredients.
2. In a large bowl, cream together butter and sugar.
3. Add eggs and mix until smooth and creamy. Then add vanilla, orange zest and zucchini.
4. Add the dry ingredients to the wet, a little at a time, alternating with the milk.
5. Pour into pan and bake for 1 hour at 350 degrees.



## Banana Bread

Banana bread is a soft, sweet loaf that has been popular since the 1930s. This quick and easy banana bread recipe is straight from my grandmas's recipe box. It uses only ingredients that you're likely to have in the store cupboard already.

# Banana Bread

Serves 8

## Ingredients

- 2 cups flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp cinnamon
- 1/2 cup butter soft
- 1/2 cup sugar
- 1/4 cup brown sugar
- 2 eggs
- 1 tsp vanilla
- 3-4 bananas about 1 1/4 cups mashed

## Instructions

1. Preheat oven to 350, grease and flour OR line with parchment paper loaf pan.
2. Combine flour, baking soda, salt, cinnamon – whisk.
3. Combine butter and sugars until fluffy, then add eggs and vanilla, then stir in mashed bananas.
4. Add dry ingredients to wet and mix until just combined.
5. Pour into loaf pan and bake for 50-60 minutes until toothpick comes out clean. leave in pan few minutes, then cool completely on a rack.



## Carrot Bread

Whatever the occasion, carrot bread always went down a treat with my family and a loaf never stuck around for long! Everyone tried to make their own carrot bread recipe but my Grandma's was without a doubt the best one. Her carrot bread recipe is delicious to eat and simple to make so whenever there was an excuse to make it, she did.

## Carrot Bread

Serves 8

### Ingredients

- 1 cup of grated carrot
- ½ cup of oil
- 1 cup of sugar
- 1 ½ cups of flour
- 1 teaspoon of baking soda
- 1 teaspoon of baking powder
- 1 teaspoon of cinnamon
- ½ teaspoon of salt
- 2 eggs
- 1 cup nut meat

### Instructions

1. Mix together eggs, oil and sugar.
2. Add grated carrot, flour, nut meat, baking soda, baking powder, cinnamon and salt. Mix well.
3. Pour into a greased loaf pan and bake at 350\* for 60 minutes.



## Lemon Poppy Seed Bread

It's so easy to make this Lemon Poppy Seed Bread from scratch and the results are a moist, delicious loaf with a sweet and lemon flavor. Topped with glaze, it's perfect for breakfast, a snack or dessert!



# Lemon Poppy Seed Bread

Serves 8

## Ingredients

For the bread:

- 2 eggs
- 1/3 cup oil
- 1/3 cup sour cream
- 2/3 cup milk
- 1 teaspoon vanilla
- 1/2 cup lemon juice
- zest from 1 lemon
- 1 3/4 cup flour
- 1 cup sugar
- 2 tsp baking powder
- 1/4 tsp baking soda
- 1/2 tsp salt
- 3 tbsp poppyseeds

For the glaze:

- 2 tbsp melted butter
- zest from 1/2 lemon
- 2 tbsp lemon juice
- 1 1/4 cup powdered sugar

## Instructions

1. In a large bowl, add the eggs and beat on high for 60-90 seconds until they are foamy.
2. Add the wet ingredients then mix until smooth.
3. Add the zest and lemon juice and mix.
4. Sift together the dry ingredients (minus the poppyseeds).
5. Add to the wet ingredients and mix until combined. Stir in poppyseeds.
6. Pour into a loaf pan and bake at 350 for 40-50 minutes.
7. Remove from oven and let cool completely before glazing.
8. To make the glaze, whisk together all of the glaze ingredients.



## Lemon Blueberry Bread

This easy recipe produces the perfect loaf of delicious lemon blueberry bread in no time. It's soft and moist and drizzled with an irresistible homemade glaze — everything a quick bread should be. Best of all, it's bursting with the fresh flavors of blueberry and citrus. Serve it for breakfast, dessert or a snack.

# Lemon Blueberry Bread

Serves 8

## Ingredients

For the lemon blueberry bread:

- 1 package white cake mix
- $\frac{3}{4}$  cup water
- 3 egg whites
- 1 Tablespoon oil
- 1 package (85g) Lemon Jell-O divided
- 1 cup blueberries
- 8 oz cream cheese softened
- $\frac{1}{4}$  cup sugar
- 1 egg

For the glaze:

- 1  $\frac{1}{4}$  to 1  $\frac{1}{2}$  cup powdered sugar
- Juice of one lemon
- Zest of one lemon
- Remaining powdered lemon Jell-O

## Instructions

To make the lemon blueberry bread:

1. Beat cake mix,  $\frac{3}{4}$  cup water, egg whites and oil in a large bowl with mixer until well blended. Add  $\frac{1}{4}$  cup dry Jell-O powder (reserve the rest of the Jell-O for the icinand beat on low speed for one minute and then on medium speed for four minutes. Stir in the blueberries and set aside.
2. In a small bowl beat cream cheese, sugar and egg with mixer until well blended.
3. Grease a loaf pan or line with parchment paper. Spread one half of the cake batter into the bottom of the loaf pan. Spread the cream cheese mixture evenly on top of the batter. Spread remaining cake batter on top of the cream cheese layer. Bake for one hour or until a cake tester comes out clean. Cool the loaf in the pan for 10 minutes and then remove from pan.

To make the glaze:

1. Put 1  $\frac{1}{4}$  cup powdered sugar, remaining powdered Jell-) and juice of one lemon into a small bowl and whisk together until smooth. You can add more powdered sugar if needed to get the consistency for a pourable glaze. Drizzle over the top of the cooled loaf. Garnish with blueberries and lemon zest.



## Monkey Bread

Have you ever had homemade monkey bread? It's the best. Goopy dough pieces are baked with a buttery, sugar-cinnamon glaze. And best of all? It's only four ingredients, so it's prepped and fresh out of the oven with very little work.

## Monkey Bread

Serves 10

### Ingredients

- 1 ¼ cup sugar
- 1 heaping tablespoon cinnamon
- 1 cup melted butter
- 2 cans southern style buttermilk biscuits 16 biscuits

### Instructions

1. Pour cinnamon and sugar into a plastic storage bag.
2. Remove biscuits from package cut each one into 4ths.
3. Place the biscuits pieces, 6-7 at a time into the cinnamon and sugar and shake until well coated.
4. Place biscuit pieces into a well greased bundt pan.
5. In a large measuring cup, melt the butter in the microwave. Once melted and warm, pour the remainder of the sugar mixture into the butter and stir for 30 seconds until the sugar starts to melt.
6. Pour over the biscuits. Shake the pan to make sure the butter gets down in between all of the biscuits.
7. Bake for 35 minutes at 350.
8. Let sit on the counter for 10 minutes before flipping over onto a serving plate.



# Gorilla Bread

Easy, gooey, and delicious this rich and tasty gorilla bread is the best! Pillsbury Cinnamon Rolls are stuffed with cream cheese before being topped with sugar, butter, and walnuts and baked in a Bundt pan.

Gorilla Bread

Serves 8

Ingredients

- 16 Pillsbury Cinnamon Rolls 2 cans, set icing aside
- 1 8- ounce cream cheese package cubed into 16 pieces
- ½ cup white sugar
- 1 cup brown sugar
- ½ cup butter melted
- 1 cup walnuts roughly chopped, divided
- Icing from the cinnamon roll package optional

## Instructions

1. Preheat oven to 350 degrees.
2. Prepare a large Bundt pan by coating it well with nonstick spray.
3. In a small saucepan melt the butter along with the brown sugar and white sugar. Set aside.
4. Sprinkle ½ cup of the walnuts around the bottom of the pan.
5. Slightly flatten (by hand or can use a rolling pin) each cinnamon roll from one can.
6. Take one cube of cream cheese and put it in the center of the cinnamon roll and wrap the cinnamon roll around it and seal the edges of the cinnamon roll. Holding it in your hand and rolling it in a ball as you push any cream cheese into the ball helps.
7. Place the stuffed cinnamon roll in the Bundt pan. Do this with the rest of the first can placing the cinnamon rolls around the Bundt pan.
8. Sprinkle the remaining ½ cup of walnuts over the first layer of cinnamon rolls.
9. Pour half of the melted butter/sugar over this first layer.
10. Repeat this process with the other can of cinnamon rolls and cubes of cream cheese.
11. Pour the remaining melted butter/sugar mixture over this last layer.
12. Bake for 30 minutes. Let it cool 5 minutes before placing a plate on top of the Bundt pan and inverting the gorilla bread onto the plate
13. Optional: Take the metal lid off the icing and warm the icing tub in the microwave for 8-10 seconds until will drizzle. Drizzle over the entire bread or over individual servings.



## *Cinnamon Roll Monkey Bread*

Two of my all time favorite easy breakfast recipes have to be cinnamon rolls and monkey bread. With only 5 ingredients, this recipe couldn't be easier. Using prepared large cinnamon rolls, instead of grands biscuits, makes this version of traditional monkey bread so simple. Even better — if you want to add frosting, you can literally just use the premade frosting that comes with the cinnamon rolls.



## Cinnamon Roll Monkey Bread

Serves 8

### Ingredients

- 2 cans of prepared large cinnamon rolls
- 1 cup of white sugar
- 1 TBSP of cinnamon
- 1/2 cup butter melted
- 1/4 cup brown sugar

### Instructions

1. Preheat your oven to 400 degrees.
2. Take the cinnamon roll dough and cut each roll into quarters.
3. In a medium bowl, mix together cinnamon and sugar and then toss the cinnamon roll dough quarters in the bowl.
4. Once well coated, add them to the bundt pan.
5. Melt butter and brown sugar together, then pour over the dough inside the bundt pan.
6. Bake for 20 minutes, then let cool for 10-15 minutes. Once it's warm, no longer hot, you can flip the cinnamon roll monkey bread onto a plate from the bundt pan.



## Monkey Bread Muffins

If you're like me and you believe you can never go wrong with monkey bread, you're going to want to inhale these monkey bread muffins.

# Monkey Bread Muffins

Serves 9

## Ingredients

For the monkey bread:

- 2 cans of prepared country-style biscuits
- 1/2 cup of white sugar
- 1 tbsp of cinnamon
- 1/2 cup of butter melted

For the icing:

- 3/4 cup icing sugar
- 2 tbsp of milk

## Instructions

1. Take the prepared biscuit dough out of the package and cut each biscuit into six smaller pieces.
2. Once cut, toss gently in the cinnamon sugar mix until completely coated.
3. Press the pieces of the cinnamon sugar coated dough into a greased muffin tin -- be careful to not overfill as the biscuits will rise significantly.
4. Next, add the melted butter to the remaining cinnamon sugar mixture and stir to combine well. Once mixed, spoon 2-3 tablespoons of the mixture onto each muffin.
5. Bake the muffins for 20 minutes or until they are cooked through.
6. For the icing, mix together the sugar and milk and when the muffins are finished, drizzle the icing over the cooled muffins.



## *Peanut Butter Monkey Bread*

This gooey, delicious peanut butter monkey bread is one of our favorite homemade recipes for dessert or brunch. It's the perfect twist on sweet, pull-apart traditional monkey bread with the addition of peanut butter. Your family will beg for this again and again!

## Peanut Butter Monkey Bread

Serves 8

### Ingredients

Ingredients for monkey bread:

- 1 cup sugar
- 1 Tablespoon cinnamon
- ¼ cup peanut butter
- 2 oz cream cheese softened
- 1 cup butter melted
- 2 cans large size biscuits 16 biscuits total

Ingredients for icing:

- 1 cup powdered sugar
- 1/4 cup peanut butter
- 3-4 Tablespoons of milk

## Instructions

Instructions for monkey bread:

1. Place the sugar and cinnamon in a plastic storage bag.
2. Remove biscuits from one can and cut each biscuit into fourths (total of 32 pieces)
3. Place the biscuit a few pieces at a time in the plastic bag and shake until well coated. Continue until all pieces are coated.
4. Place the 32 pieces of biscuits into the bottom of a well-greased Bundt pan.
5. Mix the  $\frac{1}{4}$  cup peanut butter and softened cream cheese together until smooth.
6. Dollop the peanut butter/cream cheese mixture over the first layer of biscuits going all the way around the pan.
7. Repeat steps 2-4 with the remaining can of biscuits layering the sugar-coated biscuits on top of the layer of peanut butter/cream cheese biscuits.
8. In a large microwavable bowl melt the butter. Add the remaining sugar from the plastic storage bag to the melted butter and stir until sugar dissolves.
9. Pour this mixture over the biscuits. Shake the pan to distribute the mixture all around the biscuits.
10. Bake for 35 minutes at 350 degrees.
11. Rest the pan on the counter for 10 minutes before flipping onto serving plate.

Instructions for icing:

1. Add powdered sugar and peanut butter to a small bowl. Mix with a mixer until smooth.
2. Add the milk one tablespoon at a time until you reach a slightly thick, pourable consistency.
3. Pour over the plated monkey bread. Save a little extra to pour over individual pieces if desired.



# Instant Pot Monkey Bread

This rich, sticky, gooey Instant Pot monkey bread is a delicious sweet treat that is the perfect fast dessert to make for any gathering. Biscuit dough is coated in cinnamon and sugar before being topped with butter and baked in the Instant Pot.

Instant Pot Monkey Bread

Serves 6

Ingredients

- 2 cans of large biscuits One can of Grands regular and one can Buttermilk were used
- $\frac{3}{4}$  cup white sugar divided
- 2 teaspoons cinnamon
- $\frac{1}{2}$  cup butter melted
- 1 teaspoon vanilla
- $\frac{1}{2}$  cup brown sugar firmly packed
- 1  $\frac{1}{2}$  cups water for the Instant Pot

## Instructions

1. Using shortening or butter grease your 6-cup Bundt can really well getting down into the little ridges.
2. In a large Ziploc bag place ½ cup of white sugar and 2 teaspoons cinnamon, squish to mix.
3. Open one can of biscuits and cut each biscuit into four pieces. Drop the pieces into the Ziploc bag. Shake the pieces around to coat the biscuit pieces. Set aside. Place these biscuits in the bottom of your prepared pan.
4. Open the next can of biscuits, cut each biscuit into four pieces and place in the Ziploc bag and shake around. Remove from bag and set aside.
5. Melt the ½ cup butter in a microwave-safe small bowl. Dump any leftover sugar from the Ziploc bag into the bowl. Stir in the brown sugar, ¼ cup white sugar and vanilla.
6. Pour half of the melted butter/sugar mixture over the first layer of biscuit pieces.
7. Next add the rest of the sugar-coated biscuit pieces and pour the remaining sugar/butter mixture over the biscuits.
8. Cover the Bundt pan loosely with foil making sort of a tent/puff in the middle yet pinch the edges around the pan.
9. Place 1 ½ cups of water in the bottom of your Instant Pot pan.
10. Place your Bundt pan on the trivet that came with your Instant Pot. Using the handles of the trivet lower the pan into the Instant Pot. (if you want longer handles you can make a foil sling)
11. Place the Instant Pot lid on and lock the lid. Then set the vent to SEAL.
12. Use the manual setting and high pressure. Set the time for 25 minutes.
13. At the end of the 25 minutes let the Instant Pot sit and natural release for 10 minutes (meaning don't quick release the vent yet).
14. At the end of 10 minutes place a towel over the vent and release any steam that may remain. Open the Instant Pot lid and carefully remove the Bundt pan using a towel as it will still be hot lifting it by the trivet handles or foil sling.
15. Remove the foil from the Bundt pan being careful of any hot water that may be standing on the foil. There also may be cinnamon/sugar liquid that will drip out. Let the pan sit for 5 minutes.
16. Place a plate on top of the Bundt pan and quickly invert the monkey bread onto the plate.
17. Now prepare the powdered sugar icing. In a small bowl place the ½ cup of powdered sugar. Using a whisk stir the whisk around the powdered sugar to remove any lumps. Then whisk in 1 tablespoon of milk (add more if necessary) and whisk until smooth, drizzle consistency. Drizzle over the monkey bread.