



Monkey Bread

1-3 pound bag Claro's fresh pizza dough (makes 2 breads)

1 cube butter

1 1/2 cups granulated sugar

3 tablespoons cinnamon



Butter inside of both bundt pans well. Combine sugar and cinnamon together in a bowl. Tear or cut small pieces of pizza dough and roll in sugar mixture until coated. Put loosely into bundt pan, dividing up fairly evenly between the two pans. Do not press down. Sprinkle with the rest of the sugar. Melt the remaining butter and pour over the sugared dough pieces in pans. Cover with plastic wrap and allow to proof (it should grow to about 2 inches from the top of bundt pan).

After proofed, remove plastic wrap and replace with loose piece of foil. Place pans on preheated 350 degree oven for about 30 minutes, then remove foil and bake for about 10 more minutes or until golden brown. Remove from pan while hot by inverting onto serving dish. Best if eaten warm.