

Dutch Oven Monkey Bread

Serves: 8-10 people | **Cook Time:** 45 minutes | **Difficulty:** Easy

Equipment Needed:

- 12-inch deep Dutch oven
- 2 large mixing bowls
- Sharp knife or kitchen shears
- Parchment paper

Ingredients:

Ingredient	Amount	Notes
Refrigerated biscuit dough	3 cans (16 oz each)	Buttermilk style
Granulated sugar	1/2 cup	For coating
Ground cinnamon	2 tbsp	Fresh is best
Butter	1/2 cup, melted	Unsalted
Brown sugar	3/4 cup, packed	Light brown
Vanilla extract	1 tsp	Pure vanilla

Complete Cooking Steps:

Step 1: Setup and Prep

Set up 25 coals, with 17 on top and 8 on bottom, to achieve a temperature of 375°F.

Line your Dutch oven with parchment paper, leaving some overhang to facilitate easier removal later.

Step 2: Prepare the Dough

Open all three cans of biscuits and separate the individual pieces, then cut each biscuit into 4 equal quarters using a sharp knife or kitchen shears.

Work relatively quickly so the dough doesn't become too warm and sticky to handle.

Step 3: Coat the Pieces

Add about 10 dough pieces at a time to the cinnamon sugar bowl and toss them gently until they're completely coated on all sides.

Shake off any excess coating and set the coated pieces aside, then repeat the process until all dough pieces are coated.

Step 4: Layer and Assemble

Place half of the coated dough pieces in the lined Dutch oven, spreading them evenly across the bottom of the oven.

Add the remaining dough pieces as a second layer, then pour the rest of the butter mixture over the top, letting it drip down the sides.

Step 5: Bake it

Place the covered Dutch oven over the coals and bake for 15 minutes. Then, carefully rotate the pot a quarter turn to ensure even browning

The monkey bread is done when the top is deep golden brown and the pieces pull apart easily without raw dough showing.

Step 6: Cool and Remove

Take the Dutch oven from the heat, let it cool for 5 minutes to set slightly, and make handling easier.

If any pieces stick to the bottom, run a knife around the edges to loosen them before attempting to lift.

Serving Suggestions:

- Pull apart with your hands, don't cut with a knife
- Serve with coffee or hot chocolate
- Add cream cheese glaze if desired
- Great for a special breakfast treat