



# Butterscotch Monkey Bread

0 servings



Easy

up to 20 Min.



## Ingredients:

### Dough:

3 packages of store bought dinner roll dough

1 cup butter

1 pouch Shirriff Butterscotch Pudding and Pie Filling

1.5 cup brown sugar

- 1 Preheat oven to 400°F (205°C). Grease a Bundt pan and set aside.
- 2 Place melted butter, pudding mix, and brown sugar in three separate bowls.
- 3 Working one piece of dough at a time, dip the dough in the melted butter (allow excess butter to drip off), followed by the pudding mix and then the brown sugar. Once dough is coated place in pan. Repeat this process with each piece of dough, layering and filling your Bundt pan about  $\frac{3}{4}$  full.
- 4 Once you have filled the pan, pour any leftover butter, pudding mix or brown sugar over top. Bake for 40-60 minutes- Monkey Bread is ready when juices are bubbling, and the crust has reached a deep brown colour.
- 5 Allow Monkey Bread to cool for about 10 minutes before flipping out of pan onto a serving plate.

