



DESSERTS

APPLE MONKEY BREAD

Perfect for gatherings with family and friends! Goopy and smothered in icing, the fun doesn't end there... this monkey bread is also filled with delicious Washington apples.

SERVINGS:

4

INGREDIENTS:

Filling:

¼ cup Raisins

1 Brioche Dough

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¼ cup Icing Sugar

2 tbsp Milk

Brioche Dough:

½ tsp Salt

280 g All-Purpose Flour

1 Egg

2 tbsp Sugar

50 g Butter

1 ½ tsp Yeast

125 ml Milk

INSTRUCTIONS:

Brioche Dough:

1. In a pot over medium heat, add milk, yeast and sugar. Heat until it is slightly warm. This method is to activate the yeast.
2. Pour the yeast mixture into a mixing bowl, and add remaining ingredients.
3. Mix using an electric mixer until a dough is formed.

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1. Prepare an oven cake pan.
2. In a bowl, mix diced apple with brown sugar, raisins and cinnamon.
3. Take bite-size chunks of the Brioche Dough and roll in melted butter. Then roll in sugar.
4. Add layers of apple mixture, followed by dough balls into the oven pan until using the whole dough.
5. Bake at 400°F for 20-30 minutes.
6. To prepare the icing, mix milk and icing sugar.
7. Once the bread is baked, drizzle with icing and serve.

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