

Caramel Monkey Bread (bread machine version)

Servings: 8 to 10

Ingredients:

- ½ cup warm water
- ½ cup whole milk, room temperature
- 4 Tbsp vegetable oil
- 1 egg
- 1 tsp salt
- ½ cup sugar
- 2 cups whole wheat flour
- 3 ½ - 3 ¾ cups bread flour
- 2 ¼ tsp bread machine yeast
- 1 stick (½ cup) butter
- 1 cup brown sugar
- ¼ cup light corn syrup
- 2 tsp vanilla extract

Directions:

1. In bread machine pan, add warm water, milk, oil, egg, salt, sugar, flours, and yeast in the order recommended by manufacturer. Start with the lesser amount of flour and add more as needed while bread machine is mixing the dough. The dough should form a soft ball with the correct amount of flour.
2. Start the bread machine on the dough cycle. Spray bundt pan with nonstick spray; set aside.
3. When dough cycle is complete, use clean kitchen scissors to cut dough into 1-inch pieces and place in prepared bundt pan.
4. Preheat oven to 350 degrees. In a medium saucepan, melt butter over medium heat. Add brown sugar and stir continuously until mixture comes to a low boil. Remove from heat and stir in corn syrup and vanilla extract.
5. Pour caramel sauce over the dough in the bundt pan. Bake for 30 to 35 minutes or until top of bread is golden brown.
6. Invert onto serving platter and allow to cool for 15 minutes before serving.

