

## Sticky Monkey Bread



### Prep:

15 minutes

### Total:

1 hour

### Makes:

12 servings

### Utensil:

6 Qt. Tureen Plus (Limited Edition) Complete Gourmet Collection  
Saladmaster Food Processor

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### Contributed By:

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### Recipe Description:

The perfect breakfast dessert to take along to any party or potluck!  
Simple to make using the 6 Qt. Tureen Plus with an inverted #4  
Cone from the Saladmaster Food Processor to work as a bundt  
pan. Deliciously sweet and sticky with a cinnamon glaze, this will  
become a family breakfast favorite!

3  
cans  
refrigerated cinnamon rolls (with icing included)  
3/4  
cup  
sugar  
1

tsp  
cinnamon  
    1  
cup  
brown sugar (packed)  
    1<sup>1</sup>?<sub>2</sub>  
cup  
butter, cubed  
    1  
cup  
walnuts, cut, use Cone #2  
    1  
cup  
raisins  
coconut oil

**Directions:**

1. Preheat oven to 350°F/175°C.
2. Cut cinnamon rolls into 4 quarters. Combine rolls, sugar, cinnamon, brown sugar, butter, walnuts and raisins and toss.
3. Coat the inside of the 6 Qt. Tureen Plus and the #4 Cone with coconut oil. Place the open side of the #4 Cone face down in the center of the 6 Qt. Tureen Plus and add the rolls mixture around the cone evenly.
4. Place in the oven and cook for 40 minutes or until the surface is golden brown.
5. Remove from heat and let sit for 5 minutes.
6. Use the 12" Deep Dish Griddle as a platter. Place the griddle over the Tureen Plus and flip. Remove cone with caution from the center as it still may be hot.
7. Drizzle the icing over the entire "cake" and enjoy!