

# DUTCH OVEN MONKEY BREAD RECIPE★★★★★

PREP TIME: 5 MINUTES    COOK TIME: 15 MINUTES    TOTAL TIME: 20 MINUTES    SERVINGS: 6

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Camping For Foodies Breakfast Camping Recipes: This monkey bread is easy, sweet & slightly crispy because it's baked with butter in the bottom of the cast iron pot.

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## INGREDIENTS

- 4 tablespoons butter (that is 1/2 stick butter)
- 1 (16 oz) tube refrigerator biscuits

## DRY INGREDIENTS (CAN BE MEASURED AND MIXED AT HOME)

- 1/4 cup white sugar
- 1/4 cup brown sugar
- 2 tablespoons cinnamon
- 1/2 cup chopped walnuts

## OPTIONAL FOR DRIZZLED TOPPING

- Powdered sugar glaze  
combine powdered sugar with a bit of milk and vanilla extract to make a simple drizzle

## INSTRUCTIONS

1. Preheat Dutch oven to 350 degrees F (25 coals total = 17 top of lid / 8 below bottom of oven).
  2. Mix white sugar, brown sugar, cinnamon and nuts in plastic bag.
  3. Tear each biscuit into small pieces, then drop biscuit pieces into bag, seal tightly so you don't make a big mess, then, shake to coat well.
  4. Melt the butter in the Dutch oven.
  5. Pour entire contents of bag into oven, stir with butter, then spread on bottom of oven to create an even, single layer.
  6. Cover and bake at 350 degrees F until the dough is cooked, about 15-25 minutes. **Coal placement:** Make sure to arrange bottom coals in a circle so there is no "center coal" because if there is a center coal, the middle bread pieces will burn.
  7. Turn lid and bottom of oven in opposite directions every 5 minutes during baking time to ensure even baking.
  8. Remove from heat and let cool slightly before serving warm.
  9. Top with powdered sugar glaze, if desired.
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## NOTES