

Monkey Bread

(Mauri Donut Mix)

Ingredients (Monkey Bread)

Group A

Weight (gm)

Mauri Donut Mix	1000
Mauripan Instant Dry Yeast	15
Pinnacle Margarine	50
Cold Water	480
Almond Flakes	150
Castor Sugar	500
Cocoa Powder	30
Ground Cinnamon	25
Melted Unsalted Butter	350

1. Prepare three 6 inch fluted tube pan and generously grease it. Sprinkle 50g of almond flakes in bottom of pan. Combine sugar, cocoa powder, ground cinnamon and set aside.
2. Thoroughly mix together **Mauri Donut Mix** and **Mauripan Instant Dry Yeast**. Add in cold water and **Pinnacle Margarine**. Knead until dough is well developed. (Final dough temperature should be around 25-28°C).
3. Cover dough with plastic and allow to rest for 10 minutes. Weigh and cut dough to desired size. Let rest for another 10 minutes. Dip each dough into melted butter and roll it in sugar mixture. Place coated doughs in the prepared pan.
4. P4. Proof at 38°C, 85% humidity for 30 – 40 minutes. Bake at 175°C for 30 – 40 minutes. Cool the monkey bread for 5 minutes in the pan, before inverting the pan onto a platter and remove the pan. Finally drizzle with the salted caramel sauce and serve.



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Monkey Bread

(Mauri Donut Mix)

Ingredients (Salted Caramel Sauce)



Group B	Weight (gm)
Water	120
Sugar	400
Dairy Cream	32
Unsalted Butter	90
Salt	16

1. Put water and sugar in a pot. Bring it to a boil and cooked until caramel colour. Turn off the heat and slowly add in cream, butter and salt.
2. Leave aside to cool before use.

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