



Vegan Monkey Bread Recipe

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Ingredients

For the Dough:

- 2 ½ cups all-purpose flour
- 2 ½ tsp instant yeast
- ¼ cup sugar
- ½ tsp salt
- ¾ cup unsweetened non-dairy milk (warm, about 110°F / 43°C)
- ¼ cup vegan butter (melted)
- 1 tsp vanilla extract

For the Cinnamon Sugar Coating:

- ½ cup sugar
- 1 tbsp cinnamon
- 3 tbsp vegan butter (melted)

For the Sticky Glaze:

- ½ cup brown sugar (packed)
- ¼ cup vegan butter
- ¼ cup maple syrup or agave
- 2–3 tbsp non-dairy milk
- 1 tsp vanilla extract

Instructions

1. Make the Dough

1. In a small bowl, combine **warm non-dairy milk, yeast, and 1 tbsp sugar**. Let sit 5–10 minutes until foamy.
2. In a large bowl, whisk together **flour, sugar, and salt**.
3. Add **yeast mixture, melted butter, and vanilla**. Mix until a sticky dough forms.

4. Knead for 5–7 minutes until smooth and elastic.
5. Cover and let rise 1–1.5 hours until doubled in size.

2. Prepare Cinnamon Sugar Balls

1. Preheat oven to **350°F (175°C)** and grease a bundt pan.
2. In a small bowl, mix **sugar and cinnamon**.
3. Pinch off small pieces of dough and roll into 1-inch balls.
4. Dip each ball into **melted vegan butter**, then roll in **cinnamon sugar**.
5. Layer balls in the greased bundt pan.

3. Make Sticky Glaze

1. In a small saucepan, melt **vegan butter + brown sugar + maple syrup + non-dairy milk** over medium heat.
2. Stir in **vanilla** and pour evenly over dough balls in the pan.

4. Bake

- Bake for **30–35 minutes**, until golden and gooey.
- Let cool 5–10 minutes, then invert onto a serving plate.

Tips & Variations

- 🍫 Add mini vegan chocolate chips or chopped nuts between layers for extra indulgence.
- 🌟 Brush with extra maple syrup before serving for a shiny, sticky finish.
- 🍌 For a twist, add small banana slices between dough balls for “banana monkey bread.”