



# Brie and Marmalade Monkey Bread

20'

Hands on

30'

Cook Time

8-10

Portion(s)

2

Difficulty



## Method

- Add 2 cups of the flour with the yeast and salt in a mixer's bowl. Beat until combined.
- Put the water and butter in a bowl. Place in the microwave for 15 seconds set on 800 watts. It should be warm but not hot to the touch (48-54 degrees). The butter will not completely melt.
- Add the flour to the mixture and then add the egg.
- Beat for 2 minutes using the hook attachment, on medium speed. Scrape down the sides of the bowl with a spatula or a spoon.
- Add another cup of flour. Beat on high speed, scraping down the sides of the bowl when necessary.
- Add the remaining flour so that the dough turns into a ball.
- Knead the ball of dough on a lightly floured working surface so that it becomes elastic. This should take about 6-8 minutes. It should spring back when you push on it lightly with 2 fingers.
- Transfer the dough to a bowl. Cover with a kitchen towel and let it rest for 10 minutes.

### For the filling:

- Create balls of dough that are 2.5 cm in diameter.
- You can make larger or smaller balls (40 or so will be made).
- Flatten out each ball of dough. Place a piece of brie in the center (cut each piece of cheese 2.5 cm in length and 6 mm in height).
- Spread some marmalade over the cheese and top with 1-2 walnuts.
- Enclose the filling in the dough and press it toward the opposite end. Press down on it to seal and create small cheese, marmalade and walnut filled balls.
- Combine the sugar and cinnamon in a small bowl.
- Dip each ball into the melted butter and then roll in the sugar-cinnamon mixture.
- Place the balls in a generously oiled round cake pan.
- Cover with a kitchen towel and allow to rest in a warm place for about 1 hour, until it doubles in size.
- Preheat oven to 180\* C (350\* F) Fan.
- Bake for 25-30 minutes, until the monkey bread turns golden

## Ingredients

- 4 ½ - 5 cups (540 g - 600 g) all-purpose flour
- 65 g granulated sugar
- 1 package active dry yeast
- 1 teaspoon salt
- 320 g water
- 6 tablespoons butter, cut into tablespoon sized pieces
- 1 egg

### For filling

- 230 g brie cheese
- ¼ cup marmalade (I used sour cherry)
- about 150 g walnuts
- 50 g granulated sugar
- 1 tablespoon ground cinnamon
- ¼ cup unsalted butter, melted

## Διατροφικός πίνακας

### Nutrition information per portion

471 Calories (kcal)	23.2 Total Fat (g)	8.9 Saturated Fat (g)	52.0 Total Carbs (g)
24%	33%	44%	20%
12.1 Sugars (g)	11.9 Protein (g)	3.3 Fibre (g)	0.69 Sodium (g)
13%	24%	13%	11%

brown.

- Allow to cool for 5 minutes and transfer to a serving platter.
- Serve warm.