**Cinnamon Bubble Bread**

40 mL Sugar

**5** mL Yeast

90 mL Milk

30 mL Margarine, melted

1 Egg

5 mL Vanilla

2 mL Salt

500 mL Flour, (approx)

2.5 mL Cinnamon

**Cinnamon Coating**

20 mL Margarine, melted

60 mL Sugar

5 mL Cinnamon

**Top of Form**

**Bottom of Form**

**DAY 1:**

1) In large bowl, dissolve 2.5 mL sugar in 30 mL warm water; stir in yeast. Let stand until frothy, about 10 minutes.   
  
2) Add 40 mL sugar, milk, margarine, eggs, vanilla and salt, mixing with a wooden spoon.

3) Add 250 mL of the flour and 2.5 mL cinnamon. Using wooden spoon, stir in enough of the remaining flour, 50 mL at a time, to make soft, slightly sticky dough.   
  
4) Turn out onto lightly floured surface; knead until smooth and elastic, about 10 minutes, adding as much of the remaining flour as necessary to prevent sticking.

5) Place in large Ziploc bag with a few drops of oil, turning to grease all over. Label with names and block and put in fridge overnight.

**DAY 2**:

1. Preheat oven to375°F (180°C)
2. Divide into 18 even pieces; shape each into ball. Place in large bowl; pour margarine over top. Stir gently to coat.
3. In separate bowl, stir 60 mL sugar with 5 mL cinnamon; roll balls in mixture.
4. Arrange 3 balls in each muffin cup. Bake in oven until golden, about 15-20 minutes.
5. Immediately remove the monkey bread muffins from the tin as soon as they come out of the oven.

**Demo Questions:**

1) Why do we leave the yeast, sugar, and water mixture to get foamy?

2) How do you know that you have kneaded the dough enough?

3) Which type of rising method are we using for this dough?

**Unit Duties:**