

Monkey Bread

For the dough:

- 2 cups of flour
- 1 Tablespoon baking powder
- ½ teaspoon salt
- ¼ teaspoon baking soda
- ½ cup butter
- ¾ cup buttermilk

For the layering and topping:

- ½ cup butter
- ½ cup brown sugar
- ½ cup white sugar
- Cinnamon

Heat oven to 400°F. Butter a Bundt pan or loaf pan and set aside.

Melt the butter for the topping and have the sugars and cinnamon ready.

Combine the flour, baking powder, salt, and baking soda in a large bowl. Using a handheld grater, grate the cold butter into the flour mixture. Mix the butter in with your fingers breaking the pieces apart as you do so. Pour the buttermilk in and stir together to incorporate.

Turn out onto a floured surface and bring it together with your hands. Don't knead it. Roll it out with a rolling pin, a little thinner than you would when making biscuits. Cut into small pieces about the size of a fourth of a biscuit.

Layer the pieces in the buttered Bundt pan in a single layer. Pour melted butter lightly over the layer and top with 1-2 Tablespoons of both brown and white sugar. It really just depends on how much sugar you'd like. Sprinkle with cinnamon. Repeat the layering until the dough is used up.

Bake for 20-25 minutes until cooked through. Allow to cool for 5-10 minutes, then turn out onto a plate. Pull off pieces to eat, but be careful with the hot sugar!