

# Savory Monkey Bread

Recipe By *Sina Mizrahi*



Binah *Relish*

Cooking and Prep:  2 h

Serves:  6

Contains:    

**Preference:** Parve

**Difficulty:** Medium

**Occasion:** Chanukah

**Diet:** Vegetarian, Pescetarian

**Source:** Relish by Binah

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Here's a savory twist on the classic cinnamon monkey bread. Little balls of dough are rolled in herbs and spices and baked in a Bundt pan, creating a fun pull-apart bread everyone will enjoy. With its medley of aromatic flavors, it's the perfect accompaniment for dips.

## Ingredients (15)

### Dough

- 1 and 1/4 cups warm water
- 2 and 1/4 teaspoons **Gefen Dry Yeast**
- 1 egg
- 2 tablespoons oil
- 4 cups sifted flour, spooned and leveled

1/4 cup sugar

1 teaspoon salt

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## Seasonings

1 tablespoon zaatar

1 tablespoon ground paprika

1 tablespoon black and white sesame seeds

1 tablespoon Montreal steak seasoning

1/2 tablespoon dried parsley

1/2 tablespoon dried dill

1 teaspoon garlic powder

1 tablespoon **Bartenura Olive Oil**

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## Start Cooking

### For the Monkey Bread

- 1.** In a medium bowl, combine the warm water and yeast and allow to stand for 1 to 2 minutes until air bubbles form. Mix in the egg and oil.
- 2.** In a large bowl, combine the flour, sugar, and salt. Pour the liquid mixture into the flour and mix with a spoon. Continue mixing until a dough forms, using your hands to form a smooth ball. Cover with a clean dishtowel and allow to rise in a warm place for 1 hour, or until doubled in size. (The dough has risen enough when you poke it with two fingers and the indentation remains.)
- 3.** Grease a 12-cup Bundt pan. Prepare your toppings in separate small bowls or large plates for easy rolling. Combine the parsley, dill, and garlic powder together in one bowl, and mix to combine.
- 4.** Punch the dough down and, with oiled hands, roll pieces of dough into 1-inch balls. Dip each ball into a topping, and roll again until the seasoning is well incorporated into the dough. Repeat with each of the balls of dough, alternating between toppings, so that there is a nice

assortment of seasonings distributed throughout the pan. Layer the balls in the Bundt pan, pouring olive oil between layers. Cover the pan and allow to rise for another 30 minutes.

5. Preheat oven to 350° F. Bake for 45 minutes or until golden brown. Remove from oven and allow to cool for 5 minutes before inverting onto a plate.
6. Store in an airtight bag for up to 3 or 4 days.