

Goopy and Delicious Monkey Bread

<https://moneysmartfamily.com/money-saving-tips/bread-recipes-family-favorites/#monkeybread>



For best results start this recipe the night before if you want to serve it with breakfast.

Ingredients:

- 1 Package of frozen dinner rolls/dough (1 dozen)
- Butterscotch or Vanilla pudding mix (not instant)
- 1 stick of margarine or butter
- 1/2 cup brown sugar
- 1/2 cup chopped nuts and raisins

Directions:

Grease Bundt pan well. Drop in the package of bread dough. Sprinkle 1/2 package of pudding mix and chopped nuts with raisins on top of the bread dough. Sprinkle with cinnamon. Melt margarine or butter with 1/2-cup brown sugar. Pour this mixture over the rolls. Cover tightly with foil and let it sit overnight to rise.

The next morning: remove foil and bake in preheated oven at 350° for 25 minutes. Invert on a large plate to cool. Hide from family 'til served.