



Cheesy Monkey Bread

BY [THE GOOD HOUSEKEEPING TEST KITCHEN](#)

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YIELDS: 10 servings

PREP TIME: 0 hours 10 mins

TOTAL TIME: 1 hour 0 mins

Ingredients

2 (1-lb.) balls pizza dough

1 clove garlic, crushed with press

4 tbsp. butter

2 tbsp. dried onion flakes

1 tbsp. sesame seeds

2 green onions, finely chopped

1 c. coarsely grated Gruyere cheese

1 tbsp. melted butter

2 tbsp. finely chopped parsley

Marinara, for serving

Directions

- 1 On lightly floured surface, shape pizza dough into 8-inch squares.
- 2 Microwave garlic and butter 1 minute; brush generously onto dough. Sprinkle 1 square with dried onion flakes and sesame seeds. Sprinkle the other with green onions.

- 3 Cut each square into 1-inch pieces. Layer one-third of each flavored dough, buttered side down, onto bottom of greased and floured 10- to 12-cup Bundt pan. Top with 1/2 cup Gruyere; repeat to make second layer. Top with remaining dough pieces, brush with 1 tablespoon melted butter and sprinkle with parsley. Cover pan with kitchen towel and let rise 20 minutes.
 - 4 Bake at 400°F until top is golden brown, 25 to 30 minutes. Cool in pan 5 minutes, then serve with marinara for dipping.
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