



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### MONKEY BREAD CRUNCH MUFFINS

1 package (16 ounces) frozen Rhodes white dinner roll dough

½ cup firmly packed light brown sugar

#### *Caramel*

1/3 cup firmly packed light brown sugar

½ teaspoon kosher salt

¼ cup unsalted butter, cut into pieces

1/3 cup sliced almonds

1 tablespoon almond extract

1. Preheat oven to 200 degrees F. Generously butter 8 muffin pan cups and top of pan; set aside.
2. Work with 6 balls of dough at a time. Place 6 frozen bread dough balls on dinner plate and cover with plastic wrap. Microwave on high for 20 seconds. Turn balls over, cover again with plastic, and microwave on high for another 20 seconds. Using scissors, cut each ball of dough into 3 pieces. Repeat procedure with remaining dough balls.
3. Place dough pieces in large bowl. Add the ½ cup brown sugar; toss until the dough is well coated with sugar. Place 4 to 5 pieces into each of the 8 muffin cups, keeping dough below top of muffin pan. Loosely cover with greased plastic wrap and then kitchen towel.
4. Turn off oven. Place covered muffin pan on top rack of turned off oven and let rise for 25 to 30 minutes or until puffy. Remove from oven.
5. Preheat oven to 350 degrees F.
6. For caramel: Add the 1/3 cup light brown sugar, butter, almond extract, and salt in small saucepan; cook over low heat stirring frequently until melted. Remove from heat; stir in almonds.
7. Spoon scant 1 tablespoon caramel/nuts over dough in each muffin cup.
8. Place muffin pan on large rimmed baking sheet to catch any dripping caramel. \*
9. Bake in 350 degree oven for 20 to 25 minutes or until light golden brown.
10. Place muffin pan on wire rack and let stand for 3 minutes before removing muffins from cups.

11. Spoon any remaining caramel in muffin cups over tops of muffins.
12. Cool for 10 minutes and serve warm, or completely cool.

Makes 8 muffins.

*\*Note:* Fill any empty muffin cups halfway with water to keep muffin pan from warping.

