

Bestor's Monkey Bread

INGREDIENTS:

- 2 cups lukewarm water
- ½ cup sugar
- 1 tablespoon dry yeast
- 2 eggs
- 4 tablespoons oil
- 7 cups flour
- 1 tablespoon salt
- Ring mold pan
- ½ cup melted butter

INSTRUCTIONS

- Combine 2 cups water and sugar with the dry yeast and set aside 5-10 minutes.
- Beat the eggs slightly and add to first mixture.
- Sift 3 cups flour and add to above mixture and beat well.
- Add the oil, then add 4 more cups flour and salt. Stir and knead if necessary, until flour is absorbed.
- Cover with damp cloth or greased lid. Let rise for 2 hours or until double in bulk. Punch down and let rise again, if time permits.
- Roll out dough and cut with cookie cutter that is 2" in diameter.
- Put 1 layer of rolls in pan, the greased ring mold into which you have put the melted butter.
- Stand the rolls upright like a sheet. Let rise 2 to 4 hours, or until double in bulk and light to the touch.
- Bake at 375 degrees for about 20 minutes. Watch closely; remove from oven when brown. Invert and serve on round tray or nice plate.