

Savory Monkey Bread

So delicious, be ready for this Savory Monkey Bread to disappear! Choose your own coatings and customize them to match your meal.

Ingredients

- 2 (16 ounce) cans of 8-count each refrigerated buttermilk biscuits
- ½ cup (1 stick) salted butter, melted
- 3 garlic cloves, very finely minced
- 5 or more different herbs and/or cheeses as coatings. For my recipe, I used fresh chopped parsley, chopped pine nuts, dried cranberries with fresh black pepper, poppy seeds, shredded cheddar, grated Parmesan with paprika. Change your seasonings and cheese depending on the menu. Change out of few options and add taco seasoning to your cheese plus some red pepper flakes for a Tex Mex option. Fresh or dried basil and oregano add an Italian flare.

Instructions

1. Preheat oven to 350F degrees. Very generously grease a 9- or 10-inch Bundt pan with butter. I used a dark non-stick Bundt pan and 350F degrees was perfect, so don't feel you need to lower the temperature unless your oven runs hot.
2. Place your desired herbs and cheeses into small dipping bowls. I used about ½ cup of each. Again, see below for tips and ideas for delicious herb and cheese options.
3. Stir minced garlic into melted butter. Cut each biscuit in half and roll into a ball. Complete this step before you start dipping in butter because if your hands are greasy, the rolls won't stay intact.
4. Dip each biscuit ball in butter and garlic mixture. Some of the garlic should adhere to the rolls as you do this. As you start to run low on the butter, more of the garlic will stick, so don't worry if it doesn't as much at the beginning. Roll each ball in desired coating and arrange the biscuits in the pan so the various coatings are alternated.
5. Bake for 30 to 35 minutes until biscuits are done and surface is golden. I highly recommend laying a sheet of aluminum foil on top of the biscuits at around 25 minutes to prevent the top from getting too brown too fast.
6. Cool in pan for 5 minutes. Run a thin, soft rubber spatula around the edge and down the sides of the pan to loosen any stuck cheese, if necessary. Invert onto a plate, then lay serving platter on top and flip bread over onto serving platter.

Recipe Tips:

You can assemble the monkey bread up to a day ahead of serving. Cover tightly with plastic wrap and then remove from refrigerator while oven is preheating.

Any type of refrigerated dough can work here, like flaky version rolls. Just make sure the total amount used is 32 ounces.