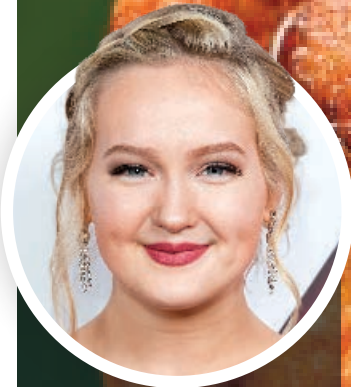


EMMA HOWARD'S Monkey Bread

SERVES: 12
TOTAL TIME:
1 1/2 HRS.
SKILL LEVEL



Emma Howard is only 16, but she's already got an envy-worthy résumé. Her acting credits include the Broadway musicals *Matilda* and *Violet*, as well as the acclaimed Netflix series *Transparent*, and later this month, she'll hit the big screen alongside **Nicole Kidman** in *The Beguiled*. Emma learned how to make this decadent delight after enjoying it during regular Sunday brunches with her *Violet* castmates: "The monkey bread was the most incredible thing I'd ever tasted," she says. "I literally filled my plate with it!"



Ingredients

- 24 oz. frozen dinner roll dough
- 1 cup packed brown sugar
- 1 (3.4 oz.) package instant butterscotch pudding mix
- 1/4 cup white sugar
- 2 tsp. ground cinnamon
- 1/2 cup chopped walnuts
- 1/2 cup butter, melted

Directions

- 1.** The night before, grease and flour a 9- or 10-inch tube pan.
- 2.** Then, in a small bowl, mix brown sugar and pudding mix. In a separate bowl, mix white sugar and cinnamon together.
- 3.** Place one layer of frozen dinner rolls in the pan. Sprinkle brown sugar and pudding mix over rolls. Sprinkle sugar and cinnamon mixture over the brown sugar and pudding mixture. Spread half the nuts and melted butter over top. Make another layer of rolls and repeat toppings.
- 4.** Place pan on counter overnight. Do not cover.
- 5.** The next morning, preheat oven to 350°. Bake for 30 minutes. Let stand a few minutes. Turn pan over onto serving platter to release monkey bread. Enjoy!