



CARROT CAKE MONKEY BREAD

Better known in the United States of America, monkey bread is a delicious sharing loaf, made up of individual sweet and spiced dough balls, stacked into a tin. A drizzle of icing finishes the loaf and, once placed in the middle of the brunch table, everyone can tear off a piece and devour. Our version is inspired by warming carrot cake spices, orange zest, walnuts, and cream cheese icing.

Prep time 45 minutes + proving | Cook time 35 minutes | Serves 12

200ml milk	Light oil, for greasing
85g unsalted butter	100g unsalted butter, plus extra for greasing
2 teaspoons fast action yeast (or a 7g sachet)	½ teaspoon ground nutmeg
600g strong white bread flour, plus extra for dusting	½ teaspoon ground clove
2½ teaspoons mixed spice	1 teaspoon ground cinnamon
Large pinch salt	120g walnuts, chopped
25g caster sugar	100g cream cheese
225g light soft brown sugar	25g unsalted butter, softened
Zest of 2 oranges, finely grated	120g icing sugar
2 large Old Cotswold Legbar eggs	
70g mixed fruit (such as sultanas, raisins, currants and cranberries)	

Place the milk and 100g butter in a medium saucepan, stir and allow the butter to melt and the milk to lightly steam.

Turn off the heat and pour the milk into a measuring jug. Once the milk has cooled slightly, and is warm to touch, stir in the yeast, allowing it to froth and bubble a little. Meanwhile, place the flour, mixed spice and salt in a large mixing bowl and stir well.

Stir in the caster sugar and 25g of the light brown sugar, plus half of the orange zest, and make a well in the centre of the flour. Whisk the eggs into the milk, then gradually stir the milk and egg mix into the well, using a fork.

Gradually incorporate the flour into the liquid, until soft dough forms, then use your hands to mix. Lightly dust a clean work surface with flour, then turn the dough out onto the surface. Knead for around 5 minutes until springy and soft, then sprinkle the dried fruit over the dough and fold in, then continue to knead for 2 more minutes.



CARROT CAKE MONKEY BREAD

Wipe out the large mixing bowl and lightly grease the mixing bowl. Add the dough to the bowl and cover with cling film, place in a warm place for around 40 minutes-1 hour, until it has doubled in size. Meanwhile, melt the butter and generously grease a 23cm Bundt tin.

To make the spiced sugar, add the spices, remaining light soft brown sugar and a pinch of salt to a small mixing bowl. Add 3 tablespoons of the spiced sugar mix and 2 tablespoons of walnuts into the Bundt tin.

Once risen, knock the air from the dough, lightly knead a little and divide into small walnut-sized pieces.

Dip the balls of dough into the softened butter, then roll them in the spiced sugar and pack into the Bundt tin, sprinkling over walnuts as you build. When finished, if you have any spiced sugar and butter left, pour it over the top. Cover the Bundt with oiled clingfilm and allow to rise in a warm place again for around an hour, until a firm dough is formed.

Preheat the oven to 180°C/160°C (fan) and remove the clingfilm. Place the Bundt in the oven for 35-45 minutes, until risen and beautifully golden. Allow the monkey bread to cool in the tin and turn out when ready.

To make the icing, add the cream cheese and butter to a bowl. Sift over the icing sugar and mix until incorporated and smooth. When ready to serve, drizzle the icing over the top of the monkey bread. Scatter over the orange zest and more chopped walnuts and enjoy.



Follow us on social media for more inspiring recipes, fabulous photography, seasonal collections, competitions and events.



clarencecourt.co.uk

FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928



Clarence Court

