



# Eggless Chocolate Chip and Cinnamon Monkey Bread

NIBBLEDISH CONTRIBUTOR

## Ingredients

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#### Part 1:

All Purpose Flour 2 cups  
Sugar 1/2 cup  
Baking Powder 1 tablespoon  
Salt 1/2 teaspoon  
Cold Butter 5 tablespoons cut into 5 pieces.

#### Part 2:

Semisweet chocolate chips 1 cup / Raisins  
Milk 2/3 milk

#### Part 3:

Sugar 1/4 cup  
Ground Cinnamon 1.5 teaspoons  
Butter 3 tablespoons melted

## Instructions

### Procedure:

1. Preheat the oven to 350F. Grease an 8-inch square baking pan.

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2. In a mixing bowl sift and combine all the ingredients mentioned in Part 1 except butter.
  3. Using a pastry blender or a few pulses of a food processor, cut the cold butter into the flour mixture until the mixture resembles coarse meal.
  4. Stir in the Part 2 ingredients and combine to form a dough.
  5. Divide the dough into 16 balls and place in the prepared baking pan. The balls will touch.
  6. Brush the balls with the melted butter.
  7. Combine the remaining 1/4 cup sugar and the cinnamon. Sprinkle them with the cinnamon-sugar mixture.
  8. Bake for 30 minutes, until light brown. Cool in the pan set on a wire rack before removing from the pan.

**My Notes:**

1. For this recipe the butter has to be used straight from the refrigerator.
2. If you don't have a pastry blender you can use 2 knives or forks to cut in the fat. To use a pastry blender, mix the ingredients while cutting into the fats with the blender using a rocking, up and down bouncing motion.
3. To divide the dough into 16 balls you can follow my method. First divide the entire dough into 2 equal parts. Roll the 2 parts into 2 separate logs. Cut each log into 8 pieces. While doing this, flour the surface generously. I also sprayed both my hands with non stick oil spray, so handling the dough was easy.
4. Similarly for greasing the baking pan, use the butter wrapper.
5. I baked the bread for 32 minutes. I would advice to cool it in the pan for atleast an hour before taking it out. The bread is very moist inside, but a little bit dry on the top. I guess it was because I did not use the entire 3 tablespoons of butter as mentioned in the original recipe. But the taste was phenomenal, with the melted chocolate chips, a hint of sweetness and the aroma of freshly ground cinnamon.