



King Cake Monkey Bread
southernliving.com

You won't want to celebrate Fat Tuesday without this King Cake Monkey Bread on the table. It's the ultimate Mardi Gras dessert.

Servings: 16 → 48

PREP TIME	COOKING TIME	TOTAL TIME
10 MIN	45 MIN	1 HRS

Ingredients

- 9 pounds 14 ounces cinnamon roll, refrigerated
- 1 pound 8 ounces cream cheese, softened
- 2 cups granulated sugar
- 6 large egg
- 1 tablespoon vanilla extract
- 3 cups evaporated milk
- Garnish: purple, yellow, green sanding sugar

Nutrition

Calories 420, Total Fat 17g, Saturated Fat 6g, Trans Fat 3g, Polyunsaturated Fat 0g, Monounsaturated Fat 1g, Cholesterol 42mg, Sodium 795mg, Total Carbohydrates 60g, Dietary Fiber 1g, Sugar 30g, Protein 6g, Vitamin A 228IU, Vitamin C 0mg, Calcium 84mg, Iron 1mg, Phosphorous 59mg, Potassium 75mg

Cooking instructions

1. Gather all ingredients and equipment.
CCP: Wash your hands with warm water and soap for at least 20 seconds
CCP: Follow community policies for major allergens and gluten regarding identification, labeling and measures to control cross contact.
2. Preheat the oven to 350°F (180°C) conventional/325°F (160°C) convection. Spray a tube pan with cooking spray.
3. Separate cinnamon rolls, saving icing to use later. Cut each cinnamon roll into four pieces. Place cinnamon roll pieces in the tube pan.
4. Beat together cream cheese and sugar. Add eggs, vanilla, and milk. Mix until combined. Pour cream cheese mixture over cinnamon rolls.
5. Bake for 45 to 50 minutes (¼ less time convection). After baking, let the pan cool for 10 minutes.
6. Turn baked monkey bread out on a plate and ice with cinnamon roll icing. Decorate with purple, yellow, and green sanding sugar.
7. Slice as directed in Serving Instructions.
8. Hold for service.
CCP: Up to 4 hours room temperature. Up to 72 hours under refrigeration.

Serving instructions

Serve 1 each (1/16 cake) using a spatula for approved diet types and textures.

****DIET TYPES****
Diabetic (CCHO): Vanilla Pudding (from mix)
Heart Healthy/Cardiac: Vanilla Pudding (from mix)
Low Sodium: YES
Vegetarian: YES
Gluten Free: GF Pudding or refer to Gluten Free Tip Sheet for products

****TEXTURES & CONSISTENCIES****
FF: YES
EC7/Soft: YES
SB6/MM5/PU4: Vanilla Pudding (from mix)

Allergens

egg, milk, lactose, alcohol, wheat, gluten

Equipment

bowls, mixer, tube pan, spatula

Notes

Recipe adapted by RecipeTree.Pro for healthcare use/food service on 2.16.25.

Tags

march collection, ec7, easy to chew, easy, regular, soft, finger food, vegetarian, low sodium, spatula, tube pan, mixer, bowls, mardi gras,

parent recipe, southern living, dessert, snack, dinner, lunch,
southern/soul food, tka
