



King Cake Monkey Bread

SERVINGS
16 → 48

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

RECIPE SOURCE
southernliving.com

PREP TIME
10 MIN

COOKING TIME
45 MIN

TOTAL TIME
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

Cooking Instructions

- 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.
- Preheat the oven to 350°F (180°C) conventional/325°F (160°C) convection. Spray a tube pan with cooking spray.
- Separate cinnamon rolls, saving icing to use later. Cut each cinnamon roll into four pieces. Place cinnamon roll pieces in the tube pan.
- Beat together cream cheese and sugar. Add eggs, vanilla, and milk. Mix until combined. Pour cream cheese mixture over cinnamon rolls.
- Bake for 45 to 50 minutes (¼ less time convection). After baking, let the pan cool for 10 minutes.
- Turn baked monkey bread out on a plate and ice with cinnamon roll icing. Decorate with purple, yellow, and green sanding sugar.
- Slice as directed in Serving Instructions.
- 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.

Nutrition Facts

Amounts Per Serving

Calories 421

Total Fat 17g

Saturated Fat 7g

Trans Fat 4g

Polyunsaturated Fat 0g

Monounsaturated Fat 2g

Cholesterol 42mg

Sodium 796mg

Total Carbohydrates 61g

Dietary Fiber 1g

Sugar 31g

Protein 7g

Vitamin A 229IU

Vitamin C 0mg

Calcium 85mg

Iron 2mg

Phosphorous 60mg

Potassium 76mg

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****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)

Notes

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

Allergens

egg, milk, lactose, alcohol, wheat, gluten

Recipe Tags

march 2026 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