

## LEMON MONKEY BREAD

### Ingredients:

2 loaf batch of your favorite bread dough

3/4 cup sugar

2/3 cup butter, melted

zest from 1 lemon

### Glaze:

1 cup powdered sugar

juice from half of a lemon

1 teaspoon vanilla extract



### Directions:

Zest lemon and mix with sugar. Cut dough in to fourths. Place the cut bread into a bowl and pour in the butter and 3/4 of the sugar, and lemon zest mixture. Mix together with your hands until all the dough pieces are covered.

Spray bundt pan with Vegeline or non-stick cooking spray and place the dough around evenly in the bundt pan. Let rise until double. Sprinkle the rest of the sugar and lemon zest on top and bake at 350 degrees F. for 20-25 minutes.

For the glaze, mix powdered sugar, lemon juice, and vanilla together.

When the bread is finished baking, invert to remove from bundt pan and pour glaze over the top.

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