

Carrot Monkey Bread

Monkey around with the traditional monkey bread, and serve this carrot cake version for Easter instead! This pull-apart bread is perfect for parties and sharing.

Brioche Ingredients:

IREKS Mella brioche mix	1.000kg
Fresh Yeast	0.070kg
Water	0.500kg
Mixed spice	0.015kg
Braun Orangella flavour	0.015kg
Grated Carrots	0.300kg

Cinnamon Sugar Mix Ingredients

Ground Cinnamon	0.010kg
Chopped Walnuts	0.200kg
Brown Sugar	0.300kg
Marzipan, rolled into small balls	0.200kg

Glaze:

0.100kg icing sugar
1 orange, juiced.

Method

- Mix all the ingredients except the carrots, for 2 minutes slow and then 8 minutes fast until well combined
- Add carrots and mix again on slow for another 2 minutes
- Scale the dough into 25g pieces
- Dip the pieces into melted butter, to then roll in the cinnamon sugar mix
- Line baking tray with butter or oil and layer the doughballs – don't worry about being neat the messier the better!
- Prove for 50mins
- Bake in the oven for 40-45 minutes
- Remove from oven and allow to cool for 10 mins.
- Turn upside down and glaze and garnish with more spices or nuts of choice, and enjoy!

