

Cheesy Bacon & Onion Monkey Bread

Ingredients

- 5 tablespoons butter
- 2 sweet onions, sliced thinly
- 1 32-oz package frozen bread dough, thawed
- 1 pound bacon, cooked and crumbled
- 2 cups shredded Gruyère cheese



Directions

1. Sauté onions over medium heat in 2 tablespoons of butter, stirring often, until onions are a caramel color, about 15 minutes.
2. Roll dough into balls the size of large marbles.
3. Sprinkle ½ cup of bacon and ½ cup of cheese in the bottom of a buttered bundt pan. Arrange one-third of the dough balls over the cheese and brush with melted butter. Layer half the onions, ½ cup of bacon and ½ cup of cheese. Continue layering with the dough balls, onions, bacon and cheese.
4. Cover and let rise in a warm place (80 to 85 degrees) for an hour to an hour and a half or until doubled in bulk.
5. Bake at 350 degrees for 35 minutes or until top is golden brown. Cool in pan on a wire rack 10 minutes; carefully invert bread onto a serving platter. Serve warm.