

Caramelized Apple Monkey Bread



| PORTIONS | PREPARATION TIME | COOK TIME |
|----------|------------------|-----------|
| 6 | 20-25 min | 25 min |

SUGGESTED MOMENTS OF CONSUMPTION :

| | | | | |
|-----------|--------|--------|--------|-----------|
| Breakfast | Dinner | Brunch | Snacks | Appetizer |
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RECIPE CREATED BY
Katherine Duris, Chef



/ List of ingredients



Perfect Croissant 59103
Quantity: 3

| | |
|---------------|---|
| 3 | Medium sized Granny Smith apples cut into small cubes |
| 150 gr | White sugar |
| 30 gr | Unsalted butter |
| 135 gr | White sugar (to coat the croissants) |
| 2 tsp | Ground cinnamon |
| Sauce: | |
| 70 gr | Unsalted butter |
| 90 gr | Brown sugar |
| 35 ml | 35% cream |
| 1 | Pinch of salt |
| 1 tsp | Vanilla extract |

/ Preparation steps

STEP 1

Preheat the oven to 345°F. Peel the apples and cut them into small cubes.

STEP 2

Caramelize 150 gr of white sugar using direct heat. Once the sugar has turned a light amber, add 30 gr of butter, stir in, then stir in the apples. Cook the apples in the caramel until slightly tender. Pour out onto a parchment lined baking sheet to cool rapidly.

STEP 3

In a saucepan, combine 70 gr of butter, 90 gr of brown sugar, 35 ml of 35% cream, a pinch of salt and the vanilla. Place on medium heat and whisk the mixture together until the butter has melted. Remove from heat and set aside.

STEP 4

Stir together the 135 gr of white sugar and 2 tsp of cinnamon. With the croissants mostly thawed, cut the croissants into one-inch pieces and toss in the cinnamon sugar mixture making sure all the pieces are well coated.

STEP 5

Butter the muffin molds. Begin building by placing 1-1 ½ tablespoons of caramelized apples at the bottom of the mold. Add cinnamon croissant pieces, and finish by pouring the sauce over the croissant pieces until it reaches the top.

STEP 6

Place on a parchment lined baking sheet (there will be overflow from the sauce), set the fan speed to low, and bake at 345°F for approx. 25 minutes.

STEP 7

Once out of the oven, allow to completely cool before removing from mold. Serve warm and accompany with ice cream, creme Anglaise, natural whipped cream, or caramel sauce.