

Caramel Chunky Monkey

Ingredients.

1 loaf of Rhodes frozen bread dough

Mix together:

1/2 cup sugar

2 Tbsp Cinnamon

Caramel:

1/4 cup Butter, melted

3 Tbsp Sugar

3 Tbsp Brown Sugar

3 Tbsp Corn Syrup

Thaw the frozen loaf according to the directions on the bag.

Once thawed, cut the dough down into small chunks and roll in the cinnamon/sugar mix.

Mix together the ingredients for the caramel and pour into a greased loaf pan. Place all the chunks in the pan over the caramel sauce. Cover and let rise until the dough is about double it's original size.

Bake at 350 for about 20 minutes.

Invert immediately into a 9x13 pan and let the caramel sauce drizzle down into the chunks of dough.