

# Monkey Bread

Revised 12-02-24

By Pam Eaton, wife of Jim Eaton, Jr., grandson\*

\*Relation to Andy and/or Flora Lehr

## Ingredients

Rhodes dinner rolls (frozen)	24
Dry butterscotch pudding (not instant)	1 package
Brown sugar	½ cup
Pecans (chopped)	1 cup
Cinnamon	to taste
Buter (melted)	½ cup

## Directions

1. Lay rolls flat in greased bundt pan, in a double circle. Do not pile on top of each other.
2. Sprinkle ½ cup brown sugar on the rolls
3. Sprinkle 1 cup chopped pecans on the rolls
4. Sprinkle cinnamon to taste on the rolls
5. Pour ½ cup melted butter on the rolls
6. Set in cold oven overnight
7. The next morning, bake the rolls at 350 degrees (f) for 30 minutes
8. Turn out of pan onto a serving plate

Note: May be halved, using 12 rolls in a single row