

Cheesy Monkey Bread

Ingredients:

- Cooking spray
- 3/4 cup Parmesan cheese
- 1 tablespoon Italian seasoning
- 1/3 cup butter, melted
- 24 regular-sized, uncooked dinner rolls, thawed (such as Rhodes)



Directions

1. Preheat oven to 350°F. Spray a 9-inch springform pan with cooking spray.
2. Combine cheese and seasoning in a small bowl. Place butter in another small bowl.
3. Cut each roll into fourths. Roll each dough ball one at a time first in butter and then in cheese mixture. Place in the prepared springform pan.
4. Pour any remaining butter and cheese mixture over the top of the dough pieces.
5. Bake for 30–40 minutes until golden.
6. Transfer to a cooling rack. When pan is warm to the touch, release the springform pan and remove the bread.

Makes 10–12 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.