

## This Cinnamon Roll Monkey Bread with Bacon Is the Ultimate Brunch Treat

-then baked into golden, sticky perfection. That's what you get with this



**OVEN**  
**375°F**

**TIME**  
**40 min**

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### INGREDIENTS

2 cans cinnamon rolls (8-count, with icing included)

6 strips bacon, cooked until crisp and crumbled

... cup brown sugar

2 tbsp butter, melted

1 tsp cinnamon

? Ingredient Notes & Swaps:

Cinnamon rolls: Any brand works-just make sure they come with icing!

Bacon: Thick-cut works best for candied texture.

Cook fully before adding.

Brown sugar: Light or dark both work; dark gives a deeper molasses flavor.

Butter: Salted or unsalted-both bring richness and help the topping bubble up.

Optional: Add chopped pecans or a drizzle of maple syrup after baking for extra indulgence.

??? Step-by-Step Instructions:

1 Preheat Oven:

2 Cut the Dough:

3 Add the Toppings:

Brown sugar

Melted butter

Cinnamon

4 Bake:

5 Add the Icing:

? Tips for Success:

Cook the bacon until very crispy so it doesn't soften too much during baking.

Grease the pan well-this monkey bread is sticky by nature!

Use a serrated knife or fork to gently pull pieces apart if serving plated.

? Serving Suggestions:

? Hot coffee or a maple latte

? A savory egg bake or frittata on the side

? Fresh fruit or berries to balance the richness

? Mimosas for the perfect brunch vibe

? Storage & Reheating:

Fridge: Store leftovers in an airtight container for up to 3 days.

Reheat: Warm in the microwave for 15-20 seconds or in the oven at 300°F for 5-7 minutes.

Freeze: Not ideal due to icing and bacon, but unbaked dough can be frozen in a pinch.

? More Recipes You'll Love:

Pumpkin Delight Dessert - smooth and creamy fall layers

## DIRECTIONS

1. Preheat Oven: Preheat to 375°F (190°C) and grease a bundt pan or large tube pan well.
2. Cut the Dough: Open the cinnamon rolls and cut each one into 4-6 smaller pieces. Place pieces evenly into the prepared pan.
3. Add the Toppings: In a bowl, combine:
4. Brown sugar
5. Melted butter
6. Cinnamon
7. Stir to form a sticky mixture and drizzle it over the dough pieces.
8. Sprinkle candied bacon (fully cooked and crumbled) over the top.
9. Bake: Bake for 20-25 minutes or until golden brown and bubbly on top.
10. Let cool for 5-10 minutes, then carefully invert onto a serving plate.
11. Add the Icing: Drizzle the included icing packet over the warm monkey bread.
12. Serve immediately-this one is best enjoyed fresh and warm!
13. ? Tips for Success: Cook the bacon until very crispy so it doesn't soften too much during baking.
14. Grease the pan well-this monkey bread is sticky by nature!
15. Use a serrated knife or fork to gently pull pieces apart if serving plated.
16. ? Serving Suggestions: This monkey bread is amazing with:

17. ? Hot coffee or a maple latte
18. ? A savory egg bake or frittata on the side
19. ? Fresh fruit or berries to balance the richness
20. ? Mimosas for the perfect brunch vibe
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24. ? More Recipes You'll Love: If you're into gooey, sweet, pull-apart treats or crave-worthy breakfast bakes, don't miss:
25. Pumpkin : Delight Dessert - smooth and creamy fall layers

## SWAPS & NOTES

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/this-cinnamon-roll-monkey-bread-with-bacon-is-the-ultimate-brunch-treat/>