



Gammy's House Recipes

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FRENCH TOAST BUNDT-like monkey bread but better

24 RHODES Dinner Rolls, thawed but still cold
2 egg whites
1/3 cup hazelnut coffee creamer
3 tablespoons butter, melted
1/4 teaspoon ground nutmeg
1/4 teaspoon ground ginger
2 tablespoons sugar
1/2 tablespoon ground cinnamon
1/2 tablespoon vanilla extract
1/4 cup maple syrup
Maple syrup
Powdered sugar

Cut rolls in half. Mix all other ingredients together in a bowl. Dip rolls in mixture and place in large greased bundt pan. Cover the bundt pan and the leftover mixture with plastic wrap and refrigerate both overnight. In the morning, remove wrap and slowly pour leftover mixture over rolls. Cover again with wrap and let rise at room temperature until rolls barely reach the top of the pan. Remove wrap and bake at 350 degrees for 35 minutes. Do not underbake. To prevent bundt from falling over sides of pan, carefully press rolls inward with fingertips during baking cycle. Remove from oven immediately invert onto serving platter. Wait 5 minutes. Drizzle with syrup and sprinkle with powdered sugar. Cut into slices and serve. Add more syrup if desired.