



MONKEY GNOCCHI BREAD



Gnocchi tossed in cinnamon sugar, baked into a pull-apart, topped with streusel and drizzled with a sweet glaze. Yield: 2 Servings

Monkey Gnocchi Bread Ingredients:

½ lb.	Gnocchi [#74922], Thawed
¼ Cup	Powdered Sugar
1 ½ tsp.	Milk
2 Tbsp.	Butter
1 Tbsp.	Sugar, Granulated
½ tsp.	Cinnamon, Ground

Streusel Ingredients:

1 ½ Tbsp.	Butter, Softened
¼ Cup	Flour, All-Purpose
¼ Cup	Sugar
½ tsp.	Cinnamon, Ground
1 tsp.	Water

Directions:

1. Preheat an oven to 400°F.
2. In a small mixing bowl, mix together the butter, flour, sugar, cinnamon and water until crumbly to make the streusel.
3. In another small mixing bowl, whisk together the powdered sugar and milk to make the glaze.
4. Heat the butter in a medium sauté pan on medium heat.
5. Add in the sugar and cinnamon, then whisk it until the sugar dissolves.
5. Fold the **Gnocchi** in the cinnamon butter mixture, then pour them into a single layer on a non-stick baking pan.
6. Top the **Gnocchi** with the streusel and bake for 12-15 minutes, or until crisped, then place them into a serving dish.
7. Drizzle with the glaze.

