



Cheesy Beer Monkey Bread

Servings: 0

Ingredients

3 1/2 cups self rising flour
1/2 cup sugar
1 12 oz beer
8 oz cheese, cut into cubes
1/2 stick of butter, melted

Directions

Preheat the oven to 375 and spray a bunt pan with cooking spray.
In a large bowl combine the flour, sugar, and beer. Mix until just combined.

The flour is going to be super sticky, but pull off little chunks of it, wrap it around cubes of cheese, dip it in the butter, and drop it into the bunt pan.

Bake for 40 minutes. It's best served warm, but is certainly still yummy cold!

Printed from **Key Ingredient**

Direct recipe link: <https://www.keyingredient.com/recipes/1616525033/cheesy-beer-monkey-bread/>