

Berry Monkey Bread

(Adapted from [Rhodes](#))

Monkey Bread:

18 Rhodes White Dinner Rolls, thawed and risen slightly

1 c. blueberries

1 c. strawberries, dulled and diced

1 large package vanilla instant pudding

Glaze:

1 1/2 c. powdered sugar

2 tsp. milk

1/4 tsp. vanilla extract

1 tsp. butter, melted

Cut each roll into fourths and place one-third in the bottom of a greased bundt pan. Cover with one-third of the pudding then one-third of the berries; repeat till all ingredients are gone.

Cover bundt pan with plastic wrap and allow it to rise till the rolls reach the top of the pan.

Remove plastic wrap and bake for 25-30 minutes at 350°. You may want to cover part way with tinfoil so the top doesn't get too dark.

Remove from the oven and let cool then invert onto a large plate or platter. Make the glaze by combining all ingredients well. Spread glaze over the monkey bread and serve warm.