

Hungarian Coffee Cake (AKA: Monkey Bread)

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Ingredients:

Topping

- 1/2 cup (1 stick) unsalted butter, melted
- 3/4 cup light brown sugar

Cake

- 1/2 cup granulated sugar
- 1 teaspoon ground cinnamon
- 9 Tablespoons unsalted butter, chilled
- 3 cups unbleached, all purpose flour
- 1 Tablespoon baking powder
- 3/4 teaspoon baking soda
- 3/4 teaspoon salt
- 1 cup plus 2 Tablespoons buttermilk (plus more if necessary)
- 1/4 cup walnuts, chopped
- 1/4 cup raisins

Directions:

1. Preheat oven to 350 degrees F. Spray a 12 cup bundt pan with baking spray.
2. Make the topping: Whisk together the melted butter and brown sugar until brown sugar dissolves. Set aside.
3. Dice the butter into 1/4 inch pieces. Place in small bowl and set in freezer.
4. Whisk together the flour, baking powder, baking soda, and salt in a large mixing bowl.
5. Add chilled butter and mix on low speed with an electric mixer until mixture resembles course meal.
6. Stir in the buttermilk until mixture just comes together (add extra Tablespoon or two of buttermilk if mixture is too dry).
7. Combine cinnamon and sugar in a large zipper top bag.
8. Using a small ice cream scoop or spoon, scoop balls of dough into the cinnamon sugar bag. Shake bag to coat dough. (I could only put 3 pieces at a time, otherwise the dough sticks together)
9. Place the coated dough into the prepared pan, sprinkling the walnuts and raisins over them as you go.
10. Pour the brown sugar and melted butter mixture over the dough when all

the dough is in the pan.

11. Bake until the cake is firm and well risen and caramel is melted, about 35 to 40 minutes.
12. When cake is baked, immediately invert it onto a serving platter.
13. Serve and enjoy!!