

Pumpkin Spice Caramel Pecan Monkey Bread

Yield: 4 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/thanksgiving-yeast-bread-recipe>

Ingredients:

- 1 package dry yeast quick rise
- 1/4 cup warm water
- 1/4 cup milk warm
- 1 cup solid pack pumpkin
- 1/2 cup butter melted
- 1/4 cup sugar
- 1 teaspoon salt
- 1 1/2 teaspoons pumpkin pie spice
- 2 eggs beaten
- 5 cups all-purpose flour
- 1/4 cup butter
- 1/2 cup heavy cream
- 1/2 cup brown sugar packed
- 1 tablespoon light corn syrup
- 1 teaspoon vanilla extract
- 3/4 cup chopped pecans
- 1 1/2 cups sugar
- 1 teaspoon pumpkin pie spice
- 1/2 teaspoon ground cinnamon
- 1/2 cup butter melted

Nutrition:

1. Calories: 1850 calories
2. Carbohydrate: 240 grams
3. Cholesterol: 310 milligrams
4. Fat: 90 grams
5. Fiber: 9 grams

6. Protein: 24 grams
 7. SaturatedFat: 47 grams
 8. Sodium: 1080 milligrams
 9. Sugar: 111 grams
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