



Kitchen Cheat Sheet: Crockpot Monkey Bread

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Tips and Time Savers

- Use slow cooker liners — they'll save your sanity and your scrubbing arm.
- Pop your biscuit dough in the fridge for 10–15 minutes before you cut and sugar it. The cooler dough holds its shape better and gives you those pillowy, pull-apart pieces that look straight out of a bakery case.
- Start checking around the 2½-hour mark. Every slow cooker runs different — some of them act like they're powered by the sun. You want golden edges and puffed tops, not “why does it smell like toast?” energy.
- Sprinkle a little cinnamon sugar in the bottom of the Crockpot before layering the dough — it caramelizes beautifully.
- Don't skip the tea towel trick under the lid; it keeps condensation from raining on your masterpiece.
- If your slow cooker runs hot, check it at the 2-hour mark so the edges don't go from “golden” to “why is it smoking?”
- Let it rest 10–15 minutes before inverting — that's when the syrup sets and the magic happens.

Storage

To store:

Let the monkey bread cool completely before covering it. Store in an airtight container at room temperature for up to 2 days, or refrigerate for up to 5 days if you're the rare type who doesn't eat it all in 24 hours.

To reheat:

Pop a serving in the microwave for 15–20 seconds or rewarm the whole batch in a 300°F oven (covered with foil) for about 10 minutes. It comes back soft, buttery, and sticky like it never left the slow cooker.

Make ahead:

Assemble everything the night before, cover the Crockpot insert with plastic wrap, and refrigerate overnight. In the morning, set the insert into the base, turn on LOW, and walk away like the domestic goddess you are.

Freezing:

This one's trickier. The texture's best fresh, but you can freeze leftovers. Wrap cooled portions tightly in plastic wrap, then foil. Thaw overnight in the fridge, and reheat gently. It'll still taste like holiday comfort — just slightly less angelic.

Variations

- Sticky Toffee Style: Swap apple juice for heavy cream and toss in chopped dates for old-fashioned English drama.
- Caramel Apple: Add small diced apples and drizzle caramel sauce over the finished bread.
- Chocolate Orange: Mix mini chocolate chips into the dough and use orange extract in the glaze.
- Maple Pecan: Replace apple juice with maple syrup and skip the glaze — it's already perfect.
- Bourbon Glaze (for grown-up mornings): Stir a teaspoon of bourbon into the orange glaze. You'll see hearts and stars.
- If you've got an extra five minutes, brown the butter before mixing it with apple juice and vanilla. It'll add a nutty depth that tastes like you hired a pastry chef.

Nice to have

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🍌 kitchen favorite: the slow cooker that actually behaves itself

If your current slow cooker is older than your Christmas ornaments, it might be time for an upgrade. I love the Hamilton Beach 6-Quart Set & Forget Programmable Slow Cooker — it's got a locking lid for travel (no gravy geysers in the car), a temperature probe that keeps you from overcooking dinner again, and the whole thing's dishwasher-safe because we've all got better things to do than scrub.

👉 [Grab it here on Amazon and](#) let your slow cooker do the heavy lifting while you take all the credit.

FAQs

Can I use homemade biscuit dough instead of canned?

Absolutely. Just keep the texture similar — soft and buttery, not dry or heavy. Homemade dough may need an extra 15–20 minutes of cooking time. Brush the top with butter halfway through if it starts to look dry.

How do I keep the bottom from burning in the slow cooker?

Use a slow cooker liner and don't skip the layer of cinnamon sugar at the bottom — it acts like caramel armor. Cooking on low instead of high also prevents scorching while still giving you that golden, pull-apart perfection.

Can I make crockpot monkey bread ahead of time?

Yes, but with a trick — assemble everything the night before and refrigerate it. In the morning, pull it out while the coffee brews, then start the slow cooker. It'll be warm and gooey by the time the family stumbles in.

Can I reheat it in the oven or microwave without drying it out?

Yep! Microwave individual pieces 15–20 seconds, or cover the whole thing with foil and warm in a 300°F oven for 10 minutes. A quick splash of apple juice or melted butter keeps it soft and glossy.

Can I freeze Crockpot monkey bread?

You can, but it's like freezing a memory—it's never quite the same. Freeze cooled portions tightly wrapped for up to a month, thaw overnight, then reheat gently.

What slow cooker size works best?

A 5- to 6-quart Crockpot is the sweet spot. Any smaller, and it'll overflow like a baking-soda volcano; any larger, and it dries out.

How do I know when it's done if my slow cooker runs hot?

Start peeking at 2 ½ hours. It's ready when the top looks golden and the center springs back when pressed. If it smells like cinnamon heaven instead of toast—pull it.

Can I skip the pecans or substitute another nut?

Absolutely. Use walnuts, almonds, or none at all. The sugar glaze does the heavy lifting anyway.

What's the best way to make a glaze that sets perfectly?

Whisk powdered sugar + orange juice + pinch of salt until it ribbons off the spoon. Too thin? Add sugar. Too thick? Add a splash more juice. Stir in zest at the end for that “bakery finish.”

Can I double the recipe for a crowd?

You can—but use two slow cookers instead of one giant batch. Overcrowding turns it from pull-apart bread to sugary pudding. (Still delicious, just... different.)

How do I store it if I want to take it to a holiday brunch?

Let it cool 15 minutes, glaze it, then cover loosely with foil. Rewarm at your destination (300°F for 5 minutes) or serve room-temp if you want that “I totally baked this at dawn” vibe.