



## [Death by Chocolate Monkey Bread](#)

Recipe found on [AnnsEntitledLife.com](http://AnnsEntitledLife.com)

Prep Time: 20 Minutes

Cook time: 35 Minutes

Total Time: 1 Hour 5 Minutes

### **Death by Chocolate Monkey Bread Mise en Place:**

- [Bundt Pan](#)
- [Cooking Spray](#)
- [Measuring Cup](#)
- [Measuring Spoons](#)
- Knife
- Small Bowl
- Large Plate
- Large Ziploc Bag

### **Death by Chocolate Monkey Bread Ingredients:**

- 2 cans Biscuits (8 count, grands)
- ½ cup Sugar
- 4 TBSP Cocoa Powder, divided
- ½ cup Butter, melted
- ¾ cup Light Brown Sugar
- ½ cup Chocolate Chips
- 1 cup Chocolate Syrup (plus extra for drizzle if desired)

### **Death by Chocolate Monkey Bread Directions:**

- Preheat oven to 350°
- Spray a [bundt pan](#) with cooking spray, coat with flour.
- Cut individual biscuits into 4 pieces each.
- Place cut up biscuits, sugar, and 2 tablespoons cocoa powder into a large ziploc bag and shake gently the bag to coat the biscuit pieces.
- Mix melted butter, brown sugar, and remaining cocoa powder in small bowl.

- Place half of the coated biscuits in the prepared [bundt pan](#); sprinkle half of the chocolate chips, half of the chocolate syrup and pour over half of the butter mixture.
- Repeat process with the remaining coated biscuits, chocolate chips, chocolate syrup and melted butter mixture.
- Bake for about 35 minutes. Edges will be dark brown and center will be lighter.
- Let cool for about 5 minutes.
- Place a large plate over the [bundt pan](#) and flip over.
- If desired, drizzle more chocolate syrup over the monkey bread.
- Serve!