



The **ingles** Table

with GiGi Stewart
Gluten Free Pull Apart Bread

Shopping List

For the dough:

375 grams King Arthur GF Multipurpose Flour (approximately 3 cups)

1/2 cup light brown sugar, lightly packed

1 Tablespoon baking powder

1/2 teaspoon salt

3 Tablespoons melted butter

4 ounces cream cheese, cold and cut into cubes

3/4 cup milk

For the cinnamon sugar coating for dough:

1/2 cup granulated white sugar

1 Tablespoon ground cinnamon

For the caramel glaze:

1 cup light brown sugar

1/2 cup half and half

1/4 cup butter

Dash of salt

1 teaspoon pure vanilla extract



Cooking Instructions

1. Preheat oven to 350F.
2. Spray a Bundt pan with non-stick cooking spray.
3. Combine flour, sugar, baking powder and salt; whisk to blend.
4. Drizzle melted butter over dry ingredients, then add cream cheese.
5. Add milk and stir with spoon until dough is uniform.
6. Combine sugar and cinnamon coating ingredients.
7. Scoop dough in Tablespoon portions, give each dough ball a good coating with the cinnamon sugar mixture, then place in the prepared pan.
8. Evenly sprinkle leftover cinnamon sugar over the top of dough in the baking pan.
9. Place the pan in your preheated oven and bake 25 minutes.
11. Combine all ingredients except vanilla extract in a medium saucepan over medium heat. Stir until mixture bubbles, then cook about 5 minutes. Removed from heat; set aside.
12. When bread is baked, remove from oven, pour about 2/3 of the glaze over the top and allow it to cool in the pan for about 15-20 minutes.
13. After cooling time, invert bread carefully onto a serving plate. Pour remaining glaze over the top of the bread and serve.