



Caramel Glaze

1/4 cup and 2 tablespoons firmly packed light brown sugar
3 tablespoons butter
1 1/2 tablespoons milk
1/2 teaspoon vanilla extract

Bring first 3 ingredients to a boil in a small saucepan over medium heat, stirring constantly; boil, stirring constantly, 1 minute.

Remove from heat, and stir in vanilla. Stir constantly 2 minutes; use immediately.

Vanilla Glaze

1/2 cup confectioners' sugar
1 tbsp unsalted butter, softened
1 tbsp milk
1/2 tsp vanilla extract
tiny pinch of salt to taste

Whisk confectioners' sugar, milk, vanilla extract and softened butter in small bowl until lumps are gone. Add pinch of salt and incorporate. Using whisk, drizzle glaze over warm monkey bread, letting it run over top and sides of bread.