**Tear & Share Monkey Bread with Leeks**

Prep time: 20 minutes

Baking time: 45 Minutes

Makes: 16 Dough Balls

*For the dough:*

450g plain flour

1 sachet dried yeast (7g)

1 tsp sugar

2 tsp salt

1 tsp dried sage

1 tsp dried parsley

370ml warm water

*Toppings:*

1 tbsp dried oregano and thyme with 2 tbsp melted plant-based butter

2 tbsp *Everything Bagel* seasoning, 2 tbsp melted plant-based butter

1 finely chopped small leek & 50g grated vegan cheese

Handful fresh parsley to garnish at the end

To make the dough simply mix the dry ingredients together in a bowl, make sure the water is warm (to activate the yeast) around 60ºC and pour into the bowl

Bring the dough together and knead on a floured surface for around 5 minutes until a springy dough forms.

Drizzle olive oil in a clean bowl, pop the dough inside, cover with a tea towel and leave to prove in a warm spot for around 1-2 hours or until doubled in size

Prepare the filling by getting the ingredients in 4 small bowls

When the dough has doubled in size, quarter it, then quarter again so you have around 16 equal pieces (four dough balls per topping)

For the leek and cheese filling, pop a handful of the mix into the centre of a ball then form a dough ball so it encases the filling (perfect for melting and cooking the leeks)

For the butter and herb toppings simply melt the butter down, mix with the seasoning then brush over the dough balls

Place them inside a bundt cake tin to create the wreath, brush any dry looking dough balls with the remaining melted butter, cover in a tea towel and leave to prove for a further 30 minutes

Preheat the oven to 200ºC, then once risen, add the bundt tin to the middle of the oven, bake for around 30 minutes before placing tin foil loosely over the top and popping back in the oven for a further 15 minutes to make sure the bottom will be cooked

Remove from the oven and leave to cool for around 5 minutes before tipping out onto a plate, then flip once more onto a cooling tray

Brush once more with vegan butter if it’s looking a little dry and garnish with fresh herbs such as parsley and enjoy!

**Leek and Herb Dip:**

If you still have half a leek left, try this easy dip.

Roughly dice the leek and fry off with a drizzle of olive oil, a pinch of salt and pepper

Add to a food processor with 1/2 tsp garlic powder, 70ml plant based cream and 3 tbsp olive oil, 15g fresh parsley and blitz together

Season with salt and pepper and serve as a dip with your Monkey Bread