

RECIPE



MONKEY BREAD

INGREDIENTS:

2 pkgs buttermilk biscuits (I love Grands)
1/2 tsp cinnamon - plus 3/4 tsp, divided
1/2 cup sugar - plus 3/4 cup, divided
1 stick butter

DIRECTIONS:

Preheat oven to 350 degrees.

Butter you bundt pan and set aside. In a small bowl, mix 1/2 tsp cinnamon and 1/2 cup sugar together.

Cut each biscuit in 4's and roll each piece in the cinnamon sugar mixture and place around the bundt pan.

In a small saucepan, melt the butter with 3/4 tsp of cinnamon and 3/4 cup of sugar. Bring to a rolling simmer making sure all the sugar has dissolved and a caramel starts to form.

Pour the mixture over the biscuits that you placed in the bunny pan and bake for 35minutes.

Cool for about 10 minutes and remove from pan by place a large round dish, big enough to fit over the bundt pan opening and flip.

