

Monkey Bread

1 can refrigerated biscuits
¼ C. sugar cinnamon mixture
¼ C. butter

1. Preheat oven to 350°. Don't forget to set the oven set to bake.
2. Using a cutting board and knife, or scissors cut each biscuit into 4 equal parts.
3. Place sugar/cinnamon mixture in a cereal bowl.
4. Spray small Bundt pan (6C. capacity) with vegetable spray.
5. Place 6 cut-up biscuits pieces in cereal bowl with sugar cinnamon mixture and toss to coat. Repeat until all biscuits are coated.
6. Layer coated biscuits evenly in sprayed Bundt pan.
7. Melt butter in a liquid measuring cup in the microwave for 30 seconds.
(Time Cook, 30, Start)
8. Sprinkle any leftover sugar cinnamon mixture over biscuits.
9. Slowly pour melted butter over all biscuits in Bundt pan.
10. Bake for 15 to 18 minutes.
11. Invert pan (pan upside down) immediately on to a foil lined large plate. Remove pan and emerge in really hot soapy water to wash. If you don't do this right away then the left over mixture will stick to the pan making it harder to clean. Also for this step don't forget to use your oven mitts.
12. Enjoy with your group, any leftovers may be wrapped in foil and taken with you.