

Simple Monkey Bread

Ingredients



2 cans Grands Flaky Biscuits

1/2 cup sugar

1 teaspoon cinnamon

1 cup packed brown sugar

1 cup melted butter

½ cup of nuts, optional

½ cup of raisins, optional

Directions

1. Preheat oven to 350°F . Generously grease bundt or fluted tube pan with cooking spray.
2. Cut biscuits into quarters.
3. Combine sugar and cinnamon in galloon storage bag
4. Toss biscuit quarters in bag mixture, coating them until completely covered.
5. Place biscuit quarters into pan. Adding nuts and raisins in-between. Do NOT organize them.
6. Sprinkle extra mixture on top.
7. Melt butter and mix with brown sugar and pour over biscuits.
8. Bake 35 to 40 minutes or until golden brown.
9. Loosen edges and cool for 5 minutes. Turn upside down on serving plate. Pull apart and serve warm.

Nutrition Facts:

Amount Per Serving
Calories 440
Sodium 700mg
Vitamin A 295IU

Serving Size: 1 Serving
Calories from Fat 180
Potassium 30mg
Vitamin C 0.4mg

Fat 20g
Carbohydrates 61g

Saturated Fat 11g
Sugar 33g

Cholesterol 30mg
Protein 5g