



Recipe: Monkey Bread

FROM THE KITCHEN OF: The Pioneer Woman

Ingredients:

3 cans buttermilk
biscuits (the non-
flaky ones)
1 c. sugar
2 tsp. (to 3
teaspoons)
cinnamon
2 sticks butter
1/2 c. brown sugar

Directions:

Preheat the oven to 350 degrees.

Open up all three cans of biscuits and cut each biscuit into quarters.

Next, combine the white sugar with 2-3 teaspoons of cinnamon.

(3 teaspoons of cinnamon gives it a fairly strong cinnamon flavor. If you're not so hot on cinnamon, cut it back to 2 teaspoons.) Dump these into a 1 gallon zip bag and shake to mix evenly.

Drop all of the biscuit quarters into the cinnamon-sugar mix. Once all the biscuit quarters are in the bag seal it and give it a vigorous shake. This will get all those pieces unstuck from one another and nicely coated with cinnamon-sugar. Spread these nuggets out evenly in the bundt pan.

At this point, you're going to want to melt the two sticks of butter together with 1/2 cup of brown sugar in a saucepan over medium-high heat. This can be light or dark brown sugar. Cook butter/sugar mixture, stirring for a few minutes until the two become one. Once the brown sugar butter has become one color, you can pour it over the biscuits.

Bake for about 30-40 minutes until the crust is a deep dark brown on top. When it's finished cooking, remove it from the oven. If you have the willpower, allow it to cool for about 15-30 minutes before turning it over onto a plate.

