

MONKEY BREAD



Ingredients:

- $\frac{1}{2}$ cup granulated sugar
- 2 teaspoons ground cinnamon
- 4 cans (7.5 oz. each) refrigerated biscuits
- $\frac{3}{4}$ cup pecans (whole or coarsely chopped)
- $\frac{1}{2}$ cup butter
- $\frac{3}{4}$ cup packed brown sugar

Instructions:

1. Grease 12-cup Bundt or angel food cake pan
2. Sprinkle pecans in the bottom of the greased pan
3. Mix granulated sugar and cinnamon in a 1 gallon plastic storage bag
4. Cut each biscuit into quarters
5. Shake the quarters, a few at a time in the bag to coat with the cinnamon sugar and place quarters evenly in the greased pan
6. Mix butter and brown sugar and pour over the sugared biscuit pieces
7. Bake at 350 degrees for 35-40 minutes or until golden brown
8. Cool 5 minutes and invert on a serving dish
9. Serve warm

