

LEMON MONKEY BREAD

(single layer)

Ingredients:

1 Can Pillsbury Grand's biscuits

Coating

3 tablespoons melted butter

1/2 cup sugar

Lemon Topping:

1/3 cup lemon juice

3 tablespoon sugar

1 egg

1 teaspoon butter



Directions:

Heat oven to 375°F.

Line bottom of 8- or 9-inch round cake pan with waxed paper.

Cut each biscuit into sixths.

Place melted butter in bowl, place 1/2 cup sugar in a Ziploc bag. Roll pieces in butter then shake to coat in sugar. Place in 8" or 9" round cake pan.

Place 1/2 of the coated balls of dough and place into pan, add the filling, top with remaining dough.

Bake 20 to 25 minutes or until deep golden brown. While baking, make lemon topping.

LEMON TOPPING: In a saucepan combine the lemon juice and sugar. Bring to a boil, wait till the sugar dissolves completely. In a separate bowl whisk an egg till well beaten. Now, slowly add the hot lemon mixture to the egg and beat continuously. So not to cook the egg. Place back into the saucepan and continue to cook, being sure to whisk until the mixture becomes thick. Remove from heat and add the butter.

Let stand for one minute. Place serving plate upside down over pan; turn plate and pan over. Remove pan and waxed paper. Pour lemon topping on top of bread.

Serve warm!