



## MONKEY BREAD

### **Ingredients:**

2 Cans Pillsbury Grands biscuits

1 cup sugar

2 Tsp. Ground cinnamon

$\frac{1}{2}$  cup margarine

1 cup packed brown sugar

$\frac{1}{2}$  cup walnuts (optional)

$\frac{1}{2}$  cup raisins (optional)

### **Directions:**

Preheat oven to 350 degrees.

Grease the inside of a bundt pan with a stick of butter. Make sure you get the entire inside covered so the monkey bread does not stick.

Mix sugar and cinnamon in a plastic bag.

Cut each biscuit into four's, roll into balls, Shake in the sugar cinnamon mixture. Arrange pieces in prepared pan. Continue until all pieces are coated and placed in pan. If using optional nuts/raisins, arrange them among the biscuits as you go.

In a small saucepan, melt margarine with brown sugar over medium heat. Boil for one minute. Pour over biscuits.

Bake at 350 degrees for 35 minutes.

Let bread cool in pan for 10 minutes, and then turn out onto a plate. DO NOT CUT! The bread just pulls apart.