

Misc.

Monkey Bread

Pam Brandon and Anne-Marie Hodges - Divas of Dish
Palm Beach Post

Servings: 6

2 cans (12 oz) refrigerated buttermilk biscuits

1 cup sugar

1 tablespoon ground cinnamon

1/2 cup chopped pecans

1 cup firmly packed brown sugar

1 stick unsalted butter, melted

Preheat the oven to 350 degrees.

Lightly grease a 10-inch bundt pan.

Mix sugar and cinnamon in a large, zip-top bag.

Cut the biscuits into quarters and roll into balls. Shake in the bag to coat. Arrange evenly in the bottom of the pan and sprinkle with pecans.

In a small bowl, mix the brown sugar and butter. Pour over the biscuit pieces.

Bake for 35 minutes or until the top is golden.

Remove from the oven and cool for 10 minutes. Turn upside down onto the serving plate. Pull apart to serve.

Per Serving (excluding unknown items): 471 Calories; 22g Fat (40.6% calories from fat); 1g Protein; 72g Carbohydrate; 1g Dietary Fiber; 41mg Cholesterol; 17mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 4 1/2 Fat; 4 1/2 Other Carbohydrates.