

Monkey Bread Muffins

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Servings: 8

*1/2 cup apple butter
1/4 cup brown sugar
2 tablespoons butter
1 can (8 biscuits)
refrigerated biscuit dough
brown sugar (for topping)
GLAZE
1/3 cup powdered sugar
2 teaspoons milk
1/4 teaspoon vanilla*

Preparation Time: 5 minutes

Bake Time: 20 minutes

Preheat the oven to 350 degrees.

Generously spray a twelve cup muffin tin with nonstick cooking spray.

Make the glaze: In a bowl, mix the powdered sugar, milk and vanilla until smooth. Set aside.

In a large microsafe bowl, combine the apple butter, brown sugar and butter. Microwave for 30 to 60 seconds or until the butter is melted. Stir together. Set aside to cool.

Cut each biscuit into six pieces.

Add the biscuit pieces to the apple butter mixture. Gently toss until evenly coated.

Place four biscuit pieces into each muffin cup.

Sprinkle the tops with brown sugar.

Bake for 20 minutes.

Remove from the oven and let sit for 5 minutes before serving.

Drizzle with glaze.

Per Serving (excluding unknown items): 100 Calories; 3g Fat (25.6% calories from fat); trace Protein; 19g Carbohydrate; trace Dietary Fiber; 8mg Cholesterol; 32mg Sodium. Exchanges: 0 Non-Fat Milk; 1/2 Fat; 1 1/2 Other Carbohydrates.