



# Monkey Bread

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## ***Ingredients:***

- 24 oz. refrigerated biscuit dough (layered ones work best)
- 1 cup granulated sugar
- 2 tsp. cinnamon
- 1 cup butter
- ½ cup brown sugar

## ***Instructions:***

1. Heavily grease a Bundt tin (12-cup capacity) with butter.
2. Separate biscuit dough and cut each into 1" quarters.
3. Combine cinnamon and sugar in large plastic bag (gallon-sized works well)
4. Drop each piece of biscuit dough into bag (this works best in batches). Shake around to coat well. Once sufficiently coated in cinnamon sugar, gently arrange them in prepared Bundt tin. *\*Ensure the Bundt tin is not too full*
5. Preheat oven to 350 degrees.
6. In a pot, combine butter, brown sugar, and ½ cup of cinnamon sugar mixture from plastic bag. Gently melt until sugar has fully dissolved. Be careful not to boil this mixture.
7. Remove syrup from heat and ***carefully*** pour mixture over the dough in Bundt tin.
8. Place tin in center of oven. Bake for about 30 minutes
  - (Times may vary depending on oven. To test for doneness, use a thermometer to check for a reading of 190 in the center)
9. Let rest for 5 minutes. After, cover with a large plate and flip. Remove tin carefully and dig in with your fingers.

Recipe from memory with assistance from:

<https://selfproclaimedfoodie.com/grannys-monkey-bread/>