

Christmas Recipes

Cinnamon Sugar Monkey Bread

Ingredients

Dough

1½ sticks (12 tablespoons)
unsalted butter, melted

2 16-oz. tubes of
refrigerated biscuit dough

2 cups sugar

1 tablespoon ground
cinnamon

Equipment

10-inch nonstick Bundt pan

Pastry brush

Aluminum foil

Serving plate

Instructions

1. Position oven rack in the lower third of the oven, and preheat to 350 degrees.
2. Brush the Bundt pan with melted butter, lightly coating the inside of the pan.
3. Cut the biscuits into quarters.
4. Combine the sugar and cinnamon into a large bowl, and stir together.
5. Working in batches, toss the biscuits into the melted butter. Then, roll the dough into the sugar mixture and add place them in the Bundt pan.
6. Cover the pan with foil, and bake for 35 minutes.
7. Remove the foil and continue to bake until puffed and golden, for 10–15 minutes more.
8. Loosen the bread from the sides of the pan with a butter knife or spatula. Carefully invert the pan onto a serving plate, then remove the pan and serve hot!
9. Enjoy in slices, or pull off the delicious sugary biscuit pieces!

**6-8
Servings**

**Prep Time: 20 mins
Cook Time:
45-50 mins**