Cinnamon Pull-Apart Bread (Monkey Bread)

Ingredients

- 3/4 cup sugar
- 1 tbsp cinnamon
- 1/2 cup butter, melted
- 2 cans refrigerated buttermilk biscuits (or 1 loaf frozen bread dough, risen)
- GLAZE
- 1/2 pkg cream cheese
- 1/2 cup sugar
- 1 tbsps milk

Summary

Yield: 12
Source: RLMS
Prep Time: 1 hour
Category: Breads

Instructions

Cut dough into small 1 1/2 inch pieces. Roll in sugar and cinnamon mix. Place 1/2 into 12 cup tube pan. Drizzle with 1/4 cup melted butter. Top with remaining pieces and melted butter. Top unbaked loaf with remaining sugar/cinnamon.

Heat oven to 350°. Bake for 40-45 minutes. Let stand 5 minutes before turning onto plate.

GLAZE:

Beat cream cheese and powdered sugar until well blended. Add milk slowly until desired consistence is reached; spoon over warm loaf.

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Notes