Monkey Bread

Description

Summary

Yield: 5
Source: Bryan Franzen
Prep Time: 10 minutes
Category: Breads
Cuisine: American
Tags: Bread, Monkey

Ingredients

- 3 tbsps butter or margarine
- 1/3 cup brown sugar, packed
- 1/4 tsp cinnamon
- 1 tbsp water
- 1 can Refrigerated Biscuits

Instructions

Combine butter, brown sugar, cinnamon, and water in a 1 quart or 9" round microwave-safe dish. Microwave uncovered on high for 1 1/2 to 2 minutes, or until butter melts. Separate the biscuits. Cut each into fourths. Add cut-up pieces to the brown sugar mixture. Gently stir to coat pieces on all sides. To form a ring, push the biscuit pieces to the side of the the dish and set a glass in the center. Microwave uncovered on high for 2 1/2 to 3 minutes or until biscuits are no longer doughy. Let stand for 2 minutes. Remove Glass. Flip onto a serving dish and serve warm by pulling the pieces apart.

Notes