



## Monkey Bread



### Ingredients

3 Cans Buttermilk Biscuits (not the flaky kind)  
1/2 Cup light brown sugar  
2 sticks butter  
2-3 tsp. cinnamon  
1 Cup Sugar  
1/2 cup Pecans, if desired

### Directions

Preheat oven to 350 degrees. Open each can of biscuits and cut each biscuit into quarters. Combine sugar and cinnamon in a 1 gallon size zip-loc bag. For a stronger cinnamon taste, use all 3 tsp. For a not so strong cinnamon taste, only use 2.

Drop all of the biscuit quarters into the zip-loc back and shake until all biscuit pieces are well coated with the cinnamon-sugar mixture.

Evenly place pecans in the bottom of lightly greased bundt pan, if desired. Spread the biscuit pieces evenly over pecans (If you do not want to use pecans, just place biscuit pieces directly in to greased pan).

Melt 2 sticks of butter with 1/2 cup light brown sugar over medium-high heat in a saucepan. Once the butter/sugar melt and blend together, pour over biscuit pieces in the bundt pan.

Bake for 30-40 minutes at 350 degrees or until the crust is deep brown on top. Allow to cool 15-20 minutes and then turn upside down on to plate and serve.

*Love, MakeLifeDelicious.com*