

Monkey Bread

Ingredients:

- 3/4 cup white sugar
- 2-3 t. of cinnamon
- 4 cans biscuits or use this [biscuit recipe](#) (add 1/4 c. sugar to the flour before mixing in the shortening for a little extra sweetness)
- 1/2 cup of butter or margarine, melted
- 3/4 c. brown sugar

Directions:

Preheat oven to 350.

Grease or spray a 12-cup bundt cake pan. *** see below for alternate directions.*

Combine the white sugar and cinnamon in a large bowl, bag, or container with a tight-fitting lid.

Cut each basket into quarters and then shake the pieces in the cinnamon-sugar mixture.

Place the sugar-coated pieces into your greased pan.

Mix together the remaining cinnamon sugar, melted butter, and the brown sugar.

Pour this mixture over top of the biscuit pieces in the pan.

Bake at 350 for 40 -45 minutes. Let cool for 5 minutes and turn upside down.

Best served warm. The kids like to eat it with bananas... I usually make some scrambled eggs and grits to go along with it too.

*** You can bake this in a greased casserole for 20-30 minutes or until golden brown.*