

Grands!® Monkey Bread



This is it! The classic monkey bread recipe, oozing with warm caramel and cinnamon. Monkey bread is irresistible!

prep time
25 min

total time
1 hr 5 min

ingredients
7

servings
12

Ingredients

1/2cup granulated sugar

1teaspoon cinnamon

2cans (16.3 oz each) Pillsbury™ Grands!™ Homestyle refrigerated buttermilk biscuits

1/2cup chopped walnuts, if desired

1/2cup raisins, if desired

1cup firmly packed brown sugar

3/4cup butter or margarine, melted

1. Heat oven to 350°F. Lightly grease 12-cup fluted tube pan with shortening or cooking spray. In large -storage plastic food bag, mix granulated sugar and cinnamon.
2. Separate dough into 16 biscuits; cut each into quarters. Shake in bag to coat. Arrange in pan, adding walnuts and raisins among the biscuit pieces.
3. In small bowl, mix brown sugar and butter; pour over biscuit pieces.
4. Bake 28 to 32 minutes or until golden brown and no longer doughy in center. Cool in pan 10 minutes. Turn upside down onto serving plate; pull apart to serve. Serve warm.

Nutrition Information

NUTRITION INFORMATION PER SERVING

Serving Size: 1 Serving Calories 450 (Calories from Fat 200), % Daily Value Total Fat 22g 22% (Saturated

Fat 11g, 11% Trans Fat 4 1/2g 4 1/2%), Cholesterol 30mg 30%; Sodium 890mg 890%; Total

Carbohydrate 58g 58% (Dietary Fiber 0g 0% Sugars 31g 31%), Protein 5g 5%; % Daily Value*: Vitamin A 8%;

Vitamin C 0%; Calcium 4%; Iron 15%;

Exchanges: 1 1/2 Starch; 0 Fruit; 2 1/2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean

Meat; 0 Lean Meat; 0 High-Fat Meat; 4 Fat;

Carbohydrate Choices: 4

*Percent Daily Values are based on a 2,000 calorie diet.

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