

# Monkey Bread

## For Biscuits

- 4 cans of buttermilk biscuits (Pillsbury Brand)
- 1 tsp. cinnamon
- 1/3 cup each, white and brown sugar

## For Sauce

- 1 ½ sticks of butter ( melted )
- ½ cup white sugar
- ½ cup brown sugar
- 1 tsp vanilla extract
- 1 tsp cinnamon.

## Directions

1. In a bowl mix in 1 tsp. cinnamon and 1/3 cup each, white and brown sugar
2. Cut the 4 cans of buttermilk biscuits into quarters and roll in the bowl of mixed sugar until all pieces have been coated with mixture.
3. Place ½ of the sugar covered biscuit quarters into a greased bunt or angel-food pan.
4. After prepping the biscuits we make the sauce.
  - a. In medium sauce pan mix.
    - i. 1 ½ sticks of butter ( melted )
    - ii. ½ cup white sugar
    - iii. ½ cup brown sugar
    - iv. 1 tsp vanilla extract
    - v. 1 tsp cinnamon.
5. Bring to a boil, be careful as this mixture can burn easily so keep close when heating.
6. Pour ½ the sauce over ½ the biscuits. Then add the rest of your sugar covered biscuit pieces. And repeat with sauce till all biscuit quarters are covered.
7. Bake at 350 degrees for 30-35 min.

Remove from stove and let cool for 10-15 min. Best when served and shared warm.