



Winn-Dixie Supermarkets

## Grandma's Monkey Bread



### Ingredient List

3 packages of buttermilk biscuit tubes

1 cup sugar

2 teaspoons cinnamon

1 cup butter (2 sticks)

½ cup packed brown sugar

### Icing

1 cup powdered sugar

3 tbsp. milk

1/2 tsp. vanilla extract

### Directions

Prepare Bundt pan by heavily greasing with butter. Preheat oven to 350 degrees F.

Cut each biscuit into four equal sized pieces.

Combine 1 cup sugar and 2 teaspoons cinnamon in a bowl or plastic bag. Drop roll the pieces of dough in the sugar cinnamon mixture and gently arrange them into the prepared Bundt pan.

In a small sauce pan, combine 1/2 cup of the remaining sugar cinnamon mixture with ½ cup brown sugar and 1 cup butter. Bring mixture just to a boil and then immediately remove from heat. Carefully drizzle the mixture over the rolled dough balls in the Bundt pan.

Bake in preheated oven for 30 minutes. Remove pan from oven and allow to rest for about 5 minutes. Cover with a large plate (top-side down) and invert/flip pan and bread onto the plate.

Prepare icing and drizzle onto warm bread. To eat, pull desired amount off with your fingers. Enjoy!