

# Monkey Bread

## Ingredients:

- 4 cans of Pop-N-Fresh buttermilk biscuits (*Wal-mart sells a 4 pack biscuits for ~\$1.50*)
- 1 cup sugar
- 1 cup brown sugar
- 4 Tbs cinnamon
- 1 stick oleo

Line a 12 inch Dutch Oven with Aluminum Foil for easier clean-up. Neatly fold the edges of the Aluminum Foil to fit inside the Dutch Oven to ensure a good seal between the Lid and the Dutch Oven. If the Aluminum Foil sticks out when the Lid is closed, then you don't have a good seal and your oven will lose heat and will not bake properly.

Spray the Aluminum Foil with a non-stick cooking spray.

Cut all biscuits into quarters. Mix both sugars and cinnamon in a plastic bag. Drop biscuit quarters, a few at a time, into the bag and shake to coat well. Place in Dutch Oven. Continue until all biscuit quarters have been coated and placed in the oven. Cut oleo in thin slices and scatter across the top of the biscuit quarters. Bake @ 350 degrees for approx. 35 minutes

9 coals on the bottom—15 coals on the lid is about 350 degrees for a 12 inch Dutch Oven.

***Note:** You can buy an inexpensive Bundt pan at the dollar store and by-pass the foil lining step. Spray the Bundt pan with a non-stick cooking spray and fill it with the biscuit/sugar mixture. Now place the entire Bundt pan into the Dutch Oven for baking.*