



Monkey Bread submitted by Amber of Appleton, WI

Ingredients:

- 3 cans buttermilk biscuits
- $\frac{3}{4}$ cup sugar
- 1 tbsp cinnamon
- $\frac{1}{2}$ cup butter
- 1 cup brown sugar
- $\frac{1}{4}$ tsp vanilla

Directions:

Preheat oven to 350°. Cut biscuits into quarters. Combine sugar and cinnamon in a plastic bag. Shake each biscuit piece in the bag until coated. Spray bundt pan or 9 X 13" dish with nonstick spray and arrange biscuits in pan. Cook butter and brown sugar on medium heat until bubbles, stirring often. Add vanilla. Pour evenly over biscuits and bake for 25 minutes.



Cooking Tip

If you scorch milk by accident, put the pan in cold water and add a pinch of salt. Takes away the burned taste.

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