

# Monkey Bread

2 (12 oz.) pkgs. butter flavor refrigerated biscuit dough  
1 cup sugar  
1 stick butter, melted  
2 Tbsp. **Cinnamon-Vanilla Spice**

1. Melt butter in microwave using **Micro Pitcher Set** or **Rock 'N Serve™ Medium Shallow Container**.
2. Mix together sugar and Spice in a **Fresh 'n Cool™ Container** or **Medium Wonderlier Bowl**; set aside. Separate dough and cut each biscuit into quarters using a **Chef Series™ Paring Knife**.
3. Dip each biscuit in butter, roll in sugar mixture, and press into place in **Silicone Loaf Form**. Repeat until finished.
4. Bake at 400°F for 20-25 minutes until golden brown.
5. Cool 3-5 minutes and then invert onto a serving plate.

*NUTRITION FACTS: Serving Size: 4 pcs. (51g), Servings per recipe: 20, Calories 194, Calories from Fat 96, Total fat 11g, Saturated fat 4g, Cholesterol 12mg, Sodium 397mg, Total Carbohydrate 25g, Dietary Fiber <1g, Sugar 13g, Protein 2g*

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