

## Grands!® Monkey Bread

There's no monkey business involved in making this cinnamon-scented pull-apart.

Prep Time: **25 Min**

Total Time: **1 Hr 5 Min**

Makes: **12**

### INGREDIENTS:

- ½ cup granulated sugar
- 1 teaspoon cinnamon
- 2 cans (16.3 oz each) Pillsbury® Grands!® Homestyle refrigerated buttermilk biscuits
- ½ cup chopped walnuts, if desired
- ½ cup raisins, if desired
- 1 cup firmly packed brown sugar
- ¾ cup butter or margarine, melted



### DIRECTIONS:

- Heat oven to 350°F. Lightly grease 12-cup fluted tube pan with shortening or cooking spray. In large -storage plastic food bag, mix granulated sugar and cinnamon.
- Separate dough into 16 biscuits; cut each into quarters. Shake in bag to coat. Arrange in pan, adding walnuts and raisins among the biscuit pieces.
- In small bowl, mix brown sugar and butter; pour over biscuit pieces.
- Bake 28 to 32 minutes or until golden brown and no longer doughy in center. Cool in pan 10 minutes. Turn upside down onto serving plate; pull apart to serve. Serve warm.