

Maple Monkey Bread

Ingredients

- ½ cup granulated maple sugar
- 1 teaspoon ground cinnamon
- 2 cans (12 oz each) Pillsbury™ refrigerated biscuits
- ½ cup butter or margarine, melted
- ¾ cup maple sugar

Directions

1. Heat oven to 350°F. Spray fluted tube cake pan with cooking spray.
2. In plastic bag, mix ½ cup granulated maple sugar and cinnamon. Separate dough into biscuits. Cut each biscuit into quarters. Place biscuit quarters in plastic bag and shake to coat and place in pan.
3. In small bowl, mix melted butter and ¾ cup maple sugar; pour over biscuit pieces.
4. Bake 35 to 40 minutes or until golden brown. Cool 5 minutes. Turn upside down onto heatproof plate; remove pan. Serve warm.