

Monkey Bread

Brown sugar and butter...it doesn't get better than that!

Submitted by: Pat K

Ingredients:

4 cans biscuits

1 cup brown sugar, packed

2 sticks butter

¼ teaspoon Goodman's Cinnamon

¼ teaspoon Goodman's Butter

½ teaspoon Goodman's Burnt Sugar

1/2 cup sugar

1/2 teaspoon ground cinnamon (to taste)

Quantity: bunt pan

Preparation:

Put brown sugar, butter and Goodman's Flavors in a sauce pan and heat just until butter melts. Butter should be floating on top of sugar. Stir well and remove from heat. Combine sugar and cinnamon in a bowl. Cut biscuits in quarters and coat with cinnamon sugar mixture. Grease bunt pan and place cinnamon sugar coated biscuit pieces in pan. Pour brown sugar butter mixture over biscuit pieces. Bake until golden brown at 350 degrees, about 30 minutes. Remove from oven to cool. Dump on plate while still warm.