

Sticky Biscuit Cinnamon Ring

Recipe: **Sticky Biscuit Cinnamon Ring**

Ingredients:

- 2 small tubes of refrigerator buttermilk biscuits OR 1 tube of Pillsbury Grands buttermilk biscuits
- 3 tablespoons of melted butter
- 1/2 cup of pancake syrup (any brand you prefer, such as Mrs. Buttersworth's)
- 1/3 cup of packed light brown sugar
- 1/2 teaspoon of cinnamon
- 1/4 cup of chopped pecans (optional)
- 1/4 cup of chopped almonds (optional)

Directions:

1. Preheat your oven to 375°F (190°C). Spray a fluted pan with non-stick spray.
2. In a small bowl, combine the melted butter and pancake syrup. Set aside.
3. In another bowl, mix together the brown sugar, cinnamon, and chopped nuts (if using).
4. Pour about half of the syrup mixture into the bottom of the fluted pan.
5. Sprinkle half of the brown sugar mixture evenly over the syrup.
6. Arrange the biscuits in the pan, overlapping the edges closely together to form a ring.
7. Drizzle the remaining syrup mixture over the biscuits.
8. Sprinkle the remaining brown sugar mixture over the top.
9. Bake in the preheated oven for approximately 20-25 minutes, or until the biscuits are golden brown.
10. Allow the baked cinnamon ring to cool in the pan for 1 minute.
11. Invert the pan onto a serving platter to release the

sticky biscuit cinnamon ring.

12. Serve and enjoy the warm, gooey goodness of the sticky biscuit cinnamon ring! (Note: If using 1 tube of Pillsbury Grands buttermilk biscuits, bake for about 30 minutes.)