

# Easy Monkey Bread

Hi, guys. It's PW. My friend Ryan, whom I affectionately call "Pastor Ryan," has graced us (no pun intended; I crack myself up) with this sticky, delectable, and surprisingly simple recipe for...Monkey Bread. Take it, Ryan!

That's right...Monkey Bread.

Although I'm almost certain there are no actual monkeys in this recipe, it's still very good.

I snagged the recipe from my mother-in-law Tracy after I regained consciousness the first time I ate this strange, pull-apart, breakfast, lunch, or dinner bread thing. I'd simply call it amazing, but since it also involves monkeys, I'd have to say it's superhuman.

And you know the best part about this here Monkey Bread? It's easy. Hard to mess up, honestly. You'll be just fine.

4 cans of Pillsbury Biscuits

1/2 cup of melted butter

3/4 cup of packed brown sugar

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## Ingredients:

4 cans of Pillsbury Biscuits

1/2 cup of melted butter

3/4 cup of packed brown sugar

3/4 cup of granulated sugar

2 TBSP ground cinamon

# Instructions:

Pre-heat oven to 350

In a one-gallon zip loc bag mix the cinnamon and granulated sugar

in a glass bowl melt 1/2 cup of butter and then mix with brown sugar

Cut each of the pre-sliced biscuits into fourths and drop them into the gallon sizer bag. Coat the biscuits in the sugar mixture and then place the biscuit pieces into a bunt pan.

After all the biscuits are placed into the bunt pan drizzle the butter and brown sugar mixture over the top. It will run throughout the mass.

Cook for 40-45 minutes

Let rest for 5 minutes and then flip upside down onto a pan and serve with milk!

**PLEASE, USE THE NEXT PAGE LINK BUTTON FOR MORE DELICIOUS RECIPES AND DON'T FORGET TO SHARE THIS POST WITH YOUR FRIENDS AND FAMILY ON FACEBOOK. Saying Anything is good, we'd love to know your feedback ! Thank you.!!♥**