



Monkey Bread

Ingredients:

- 1 tube Pillsbury biscuits (10 count)
- 2 tbsp. butter (melted)
- Apple pie spice or Cinnamon (to taste)
- Maple syrup (to taste)

Directions:

1. Preheat oven to 350°.
2. Grease the center of a round cake tin w/cooking spray.
3. Place butter in a glass-measuring cup, cover w/ paper towel and melt in microwave. (Approx. 30 seconds)
4. On waxed paper, pull apart biscuits and shape into balls. (20 pieces).
5. Roll each piece into the butter and place in cake pan.
6. Sprinkle with Apple Pie spice.
7. Bake for 10-15 minutes or until golden brown.
8. Remove from oven.
9. Cover pan w/ paper plate.
10. Using 2 potholders carefully flip pan upside down making sure to keep the paper plate covering the pan. Drizzle with syrup.