Monkey Bread Yields: 6, ½ cup servings

**Ingredients**

2 Cans Refrigerated Biscuits

1 Stick of Butter / 1/2 Cup of Butter

1 Cup Granulated Sugar

1/3 Cup Brown Sugar, Packed

2 tsp. Cinnamon

**Directions**

**Pre-heat Oven to 375\* F**

Step 1. Using a butter knife or pizza cutter, cut each biscuits into four equal quarters

Step 2. In a large bowl with a lid or a large plastic bag, Combine granulated sugar and cinnamon. Mix ingredients together with a wooden/plastic spoon

Step 3. Add biscuits to the granulated sugar & cinnamon mixture in the bowl or plastic bag.

\* If you are using a large bowl, make sure the lid is placed on top and is tightly secure before shake

 \* If you are using a large plastic bag, make sure the seal is secure

Step 4. Shake bowl or plastic bag until all biscuits are covered in the granulated sugar & cinnamon mixture

Step 5. Spray the inside of an aluminum or glass baking dish with a non-stick spray

Step 6. Begin placing biscuits into the baking dish. If the base of the baking dish is fully covered begin stacking biscuits one on top of another

Step 7. Using a butter knife, cut stick of butter into even sections

Step 8. In a glass dish, combine butter and brown sugar. Microwave in 10 second time frame until butter is completely melted. This may take 2-3 different 10 second time frames in the microwave

Step 9. Pour HOT butter & brown sugar mixture evenly over the biscuits

Step 10. Bake in the oven for 25-35 minutes. Biscuits should bake until the top of the monkey bread is a nice golden brown

Step 11. Let cool for 5-10 minutes before serving.

Kitchen Number \_\_\_\_\_\_\_\_\_\_\_\_

Chefs

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Day One

\_\_\_ Wipe down counter tops

\_\_\_ Set out all utensils that will be needed

\_\_\_ Measure 1 Cup granulated sugar

\_\_\_ Measure 2 teaspoons of cinnamon

\_\_\_ Combine granulated sugar & cinnamon into a gallon size zip-lock bag

\_\_\_ Mix together ingredients

\_\_\_ Label Zip-lock bag with the kitchen number

\_\_\_ Measure out 1/3 Cup of brown sugar, packed

\_\_\_ Cover with plastic wrap & label the kitchen number

\_\_\_ Wash all utensils used & clean up kitchen area

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Day Two

\_\_\_ Preheat Oven

\_\_\_ Use a butter knife and cutting board, cut each biscuit into four equal parts

\_\_\_ Add biscuits to sugar & cinnamon mixture, shake well until evenly coated

\_\_\_ Use a butter knife and cutting board, cut butter into eight sections

\_\_\_ Add butter into brown sugar bowl

\_\_\_ Microwave brown sugar & butter mixture (3, 10 second intervals)

\_\_\_ Spray baking dish with non-stick spray

\_\_\_ Add sugar & cinnamon coated biscuits to baking dish

\_\_\_ Pour brown sugar & butter mixture over the top of the biscuits

\_\_\_ Place in 375\*F oven, bake

\_\_\_ Set timer for 25 minutes

\_\_\_ Clean Up

EVERYONE IS RESPONSIBLE FOR CLEAN UP!! NO TARDY SLIPS WILL BE WRITTEN, SO USE YOUR TIME WISELY. ALL DISHES, COUNTERS, & KITCHEN AREAS HAVE TO BE CLEAN BEFORE ANYONE MAY TASTE THEIR FINAL PROJECT OR LEAVE CLASS.