



Fun Friday
DRUNKEN MONKEY BREAD

- 2 16-ounce cans refrigerated buttermilk biscuits
- 1/2 cup sugar
- 2 tablespoons cinnamon
- 1/2 cup walnuts or pecans, chopped
- 1 cup brown sugar
- 3/4 cup butter, melted

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- 2 cups powder sugar
- 4 tablespoons hot water
- 1 tablespoon rum extract

1. Preheat oven to 350 degrees. Lightly coat tube pan or glass baking dish with non-stick spray. Separate each biscuit then cut each one into quarters.
2. In a medium plastic bag, combine sugar & cinnamon. Shake biscuit pieces in bag of sugar mixture to completely coat each piece. Arrange dough in pan with chopped nuts. In a small bowl combine brown sugar & butter. Pour mixture over dough. Bake for 30 minutes or until golden brown. Cool for 10 minutes then turn upside down onto a large plate.
3. In a medium bowl, whisk together powder sugar, water & rum extract. Drizzle the icing over the top of the Monkey Bread. Pull apart to serve & enjoy!

servings: 10 / prep time: 25 minutes / cook time: 30 minutes