

Monkey Bread

Ingredients:

- 1 package refrigerated biscuit dough
- 1/2 cup white sugar
- 1 teaspoons ground cinnamon
- 1/4 cup margarine
- 1/2 cup packed brown sugar
- 1/4 cup chopped chocolate chips - Optional
- 1/4 cup raisins - Optional

Directions:

- Preheat the oven to 350 degrees F.
- Grease a bundt pan or any other type of pan you want to use.
- Mix white sugar and cinnamon in a plastic bag.
- Cut biscuits into quarters. Shake 6 to 8 biscuit pieces in the sugar cinnamon mix.
- Arrange pieces in the bottom of the prepared pan. Continue until all biscuits are coated and placed in the pan. If using raisins or chocolate chips, arrange them in and among the biscuit pieces as you go along.
- In a small saucepan, melt the margarine with the brown sugar over medium heat. Boil for 1 minute. Pour over the biscuits.
- Bake at 350 degrees F (175 degrees C) for 35 minutes. Let bread cool in the pan for 10 minutes, then turn out onto a plate. Do not cut! The bread just pulls apart.