



Monkey Bread

Ingredients:

4 cans refrigerator biscuits
1 cup brown sugar, packed
1 ½ sticks butter
½ cup white sugar
2 T cinnamon
½ cup raisins

Directions:

Mix white sugar and cinnamon in medium size plastic bag. Cut biscuits into halves or quarters and place 6 to 8 pieces into the mixture and shake well. Arrange pieces in bottom of greased Bundt pan. Melt butter and brown sugar in small saucepan over medium heat and boil for 1 minute. Pour over layered biscuits.

Bake in a 350° oven for 35 minutes.

Cool in pan for 10 minutes and turn out onto platter. Pull apart and enjoy!