



MONKEY BREAD

TOOLS

- Size 12 Dutch oven
- Liner
- 24 briquettes (16 top; 8 bottom)
- Metal tongs to move briquettes and serving utensils

INGREDIENTS

- 4 (7.5 oz.) cans refrigerated biscuit dough
- ½ c granulated sugar
- ½ c brown sugar
- ½ tsp ground cinnamon
- 1 stick butter, plus 1-2 Tbsp extra

TIME

- Prep: 10 min
- Cook: 30 min

DIRECTIONS

Prepare 24 charcoal briquettes for a size 12 Dutch oven.

Use 1-2 tablespoons butter to grease the Dutch oven.

In a 1-gallon re-sealable plastic bag, combine the granulated sugar, brown sugar and cinnamon.

Separate the refrigerated biscuits and cut each biscuit into quarters or sixths. Drop the pieces into the 1-gallon bag with the sugars and cinnamon and shake to coat each piece.

Dump the coated biscuit pieces in the Dutch oven. Cut the butter into thin slices and scatter it over the top of the dough. Place the lid on the Dutch oven.

Use tongs to place 8 briquettes under the Dutch oven and the remaining 16 go on top. Bake for about 30 minutes or until the dough is no longer dough-y.

Tip: If using a size 10 Dutch oven use 3 cans of refrigerated biscuit dough and if using a size 8 Dutch oven use 2 cans. Adjust sugars accordingly.

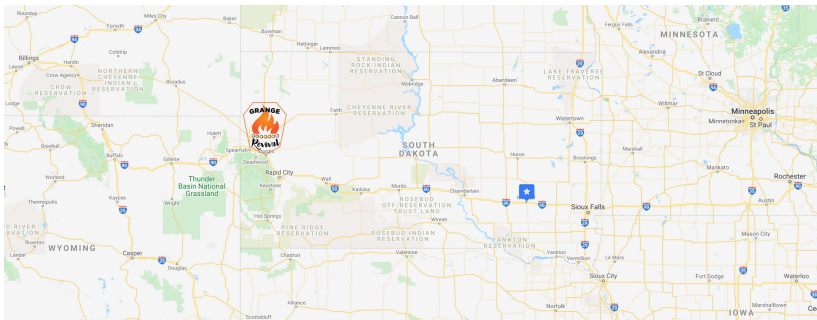
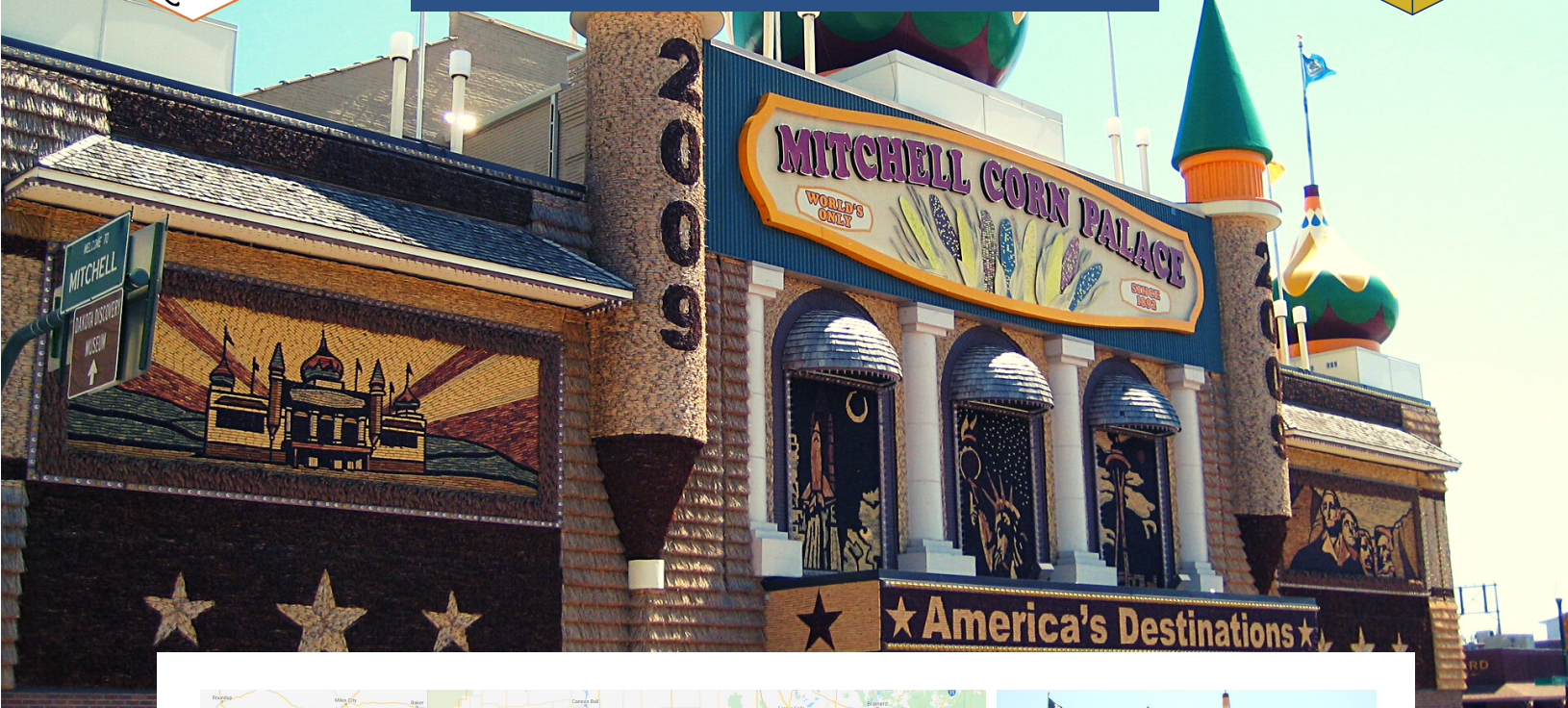
Variation #1: Blueberry Vanilla Monkey Bread – To recipe above add 1½ cups fresh blueberries to the re-sealable bag before emptying it into the Dutch oven. Then stir together the ½ cup butter (melted), 1/3 cup orange juice and 1 teaspoon vanilla extract and pour over the top. Bake as above.

Variation #2: Caramel Apple Monkey Bread – To recipe above add 1½ cups peeled, diced apples to the re-sealable bag before emptying it into the Dutch oven. Cut the butter into thin slices and scatter it over the top of the dough and then drizzle ¼ cup of caramel ice cream topping over the top. Bake as above.



Detour Destination

By Chris & Duane Hamp



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