

# Grandma's Monkey Bread

- 25minprep time
- 1hr5mintotal time
- 7ingredients
- 12servings

1/2 cup granulated sugar  
1 teaspoon cinnamon  
2 cans (16.3 oz each) Pillsbury™  
Grands!™ Flaky Layers refrigerated  
Original biscuits  
1/2 cup chopped walnuts, if desired  
1/2 cup raisins, if desired  
1 cup firmly packed brown sugar  
3/4 cup butter or margarine, melted



1. Heat oven to 350°F. Lightly grease 12-cup fluted tube pan with shortening or cooking spray. In large -storage plastic food bag, mix granulated sugar and cinnamon.
2. Separate dough into 16 biscuits; cut each into quarters. Shake in bag to coat. Arrange in pan, adding walnuts and raisins among the biscuit pieces.
3. In small bowl, mix brown sugar and butter; pour over biscuit pieces.
4. Bake 30 to 35 minutes or until golden brown and no longer doughy in center. Cool in pan 10 minutes. Turn upside down onto serving plate; pull apart to serve. Serve warm