

Monkey Bread Recipe:

Ingredients/Utensils			
Biscuits 	$\frac{3}{4}$ cup Sugar 	3 teaspoons Cinnamon 	$\frac{3}{4}$ Brown Sugar 
2 sticks Butter 	Bowl 	Measuring Cup 	Monkey Bread 

Directions:

1. Open biscuits, separate each biscuit
2. Cut each biscuit into 4 pieces
3. In a bowl mix white sugar and cinnamon
4. Toss biscuit pieces into sugar and cinnamon mixture
5. Melt butter and add to brown sugar.
6. Butter a cake pan and toss biscuits into pan.
7. Pour brown sugar and butter mixture on top
8. Bake in oven at 350 degrees for 30- 35 minutes. Bundt pan
9. Cool for 5 -10 minutes.
10. Turn out on a sheet pan to catch any excess liquid
11. Pull apart and enjoy!!!



Monkey Bread Quiz-

- 1. How many ingredients are there?**
- 2. How many steps did we follow to make the monkey bread?**
- 3. What are the directions for making cakes or foods called?**
- 4. Where did you cook monkey bread?**
- 5. Name the 2 kinds of sugar used in this recipe.**