

Cinnamon-Raisin Monkey Bread

Makes 6–8 servings

Ingredients:

- 2 (16.3-ounce) cans refrigerated biscuit dough
- 1/2 cup granulated sugar
- 1 tablespoon ground cinnamon
- 1/2 cup raisins
- (Optional) 1/2 cup chopped pecans or walnuts
- 1/2 cup unsalted butter, melted
- 1/2 cup packed brown sugar



Directions

1. Preheat oven to 350°F (175°C) and lightly grease a Bundt pan.
2. Cut each biscuit into quarters.
3. In a large zip-top bag, combine granulated sugar and cinnamon. Add biscuit pieces and shake until well-coated.
4. Layer half of the biscuit pieces in the prepared pan. Sprinkle with half of the raisins and nuts, if using.
5. Repeat the layering with the remaining biscuit pieces, raisins, and nuts.
6. In a small bowl, mix the melted butter and brown sugar. Pour evenly over the top.
7. Bake for 35–40 minutes, or until golden brown and cooked through.
8. Let cool in the pan for 10 minutes, then invert onto a serving plate.

Food Fun Fact:

Monkey bread gets its name from the way it's eaten, which is by picking apart the gooey pieces with your fingers, much like a monkey might! It became especially popular in American kitchens in the 1950s, often featured in community cookbooks and weekend brunches.