

# Dutch Oven Monkey Bread

## Meal Prep:

1. Mix Cinnamon and Sugar in a gallon zip lock bag.



## Instructions:

1. Spray dutch oven liner with cooking spray.
2. Chop biscuits into quarters. Mix sugar and cinnamon in plastic bag. Drop each quarter into bag and shake to coat well.
3. Place the mixture in the dutch oven.
4. In a separate pan, melt the butter and pour over biscuits.
5. Bake at 350 degrees for 35 minutes. Check around 30 minutes to see if the dough is done.

Ingredients:

Small      Medium      Large

Large Cans of Home-style biscuits	2	3	4
Sugar (cups)	½ cup	¾ cup	1 cup
Brown Sugar (cups)	½ cup	¾ cup	1 cup
Cinnamon (tablespoons)	3 tbs	4 tbs	5 tbs
Sticks of Butter (melted)	½	1	1 ½

Substitutions:

Ingredient	Substitute	Celiac	Diabetic	Halaal	Kosher	Lactose	Vegan	Vegetarian
Butter	Vegetable Oil	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	✓	✓	<input type="checkbox"/>
Biscuits	Gluten free biscuits	✓	<input type="checkbox"/>					

Suggestions:

Optional Additions

Use canned cinnamon rolls and cut the cinnamon sugar topping and butter in half.

Cover with icing after baked.