

Easy Pecan Monkey Bread



Store-bought biscuits turn into a breakfast stunner with this recipe for family favorite Easy Pecan Monkey Bread.

PREP TIME 10mins

COOK TIME 32mins

TOTAL TIME 42mins

SERVINGS 12servings

Ingredients

1/2cup sugar

1teaspoon ground cinnamon

2(16.3-oz.) cans refrigerated biscuits

1cup chopped pecans

1cup packed light brown sugar

1teaspoon vanilla extract

3/4cup unsalted butter, melted

Instructions

- Preheat the oven to 350°F. Grease a 12-cup fluted bundt pan with cooking spray.
- In a large bowl, stir together the sugar and cinnamon.
- Separate the biscuits then cut each into four pieces. Add the biscuit pieces to the cinnamon-sugar mixture, tossing them together so that all of the biscuits are coated.

- In a separate bowl, whisk together the brown sugar, vanilla extract and melted butter. Stir in the pecans.
- Add half of the butter mixture to the bottom of the bundt pan then add the biscuit pieces on top. Pour the remaining half of the butter mixture atop the biscuits then bake the monkey bread for 28 to 32 minutes or until it is cooked through.
- Remove the pan from the oven and allow the monkey bread to cool for 10 minutes in the pan before inverting it onto a serving platter.