

Monkey Bread Muffins

yield: 1 dozen

Ingredients:

- 2 regular size cans of biscuits
- 1 ½ cups of sugar
- 1 ½ teaspoons of cinnamon
- 1 stick of butter
- ¼ cup of brown sugar

Icing ingredients:

- 1½ cups of powdered sugar
- 5-6 teaspoons of water {milk will work too}
- 1 teaspoon of vanilla



Preheat your oven to 350°. Line a 12-cup muffin pan with foil liners.

Carefully quarter the biscuits.

Now mix the sugar and cinnamon together in a bowl. Place the biscuit pieces into the cinnamon-sugar and mix them around gently until they are covered in yumminess.

Place the pieces evenly into the muffin cups.

Next, we need to make the “gooey” part that makes monkey bread so much better than just cinnamon and sugar on biscuit pieces. Add the butter and brown sugar to a small saucepan. Bring to a boil and boil for one minute. Make sure to stir it and don’t let it burn.

{I know, there are 2 sticks of butter in this pan. I was following a different recipe and came out with almost double what I needed, so the recipe I’m giving you takes less butter.}

Carefully spoon about a teaspoon of the butter/brown sugar syrup over each muffin. If you have any left after that, it won’t hurt to add a little more to each muffin.

Bake for 17-22 minutes.

Now for the kicker – ICING!

It’s really an “eyeball it” kind of recipe. Take the powdered sugar and add the vanilla. Now take a teaspoonful of the water {or milk} and whisk each teaspoonful into the powdered sugar completely before adding another spoonful. Add the liquid until it is a drizzle consistency. If you get it too thin you can always add more powdered sugar.

Enjoy!