

# Blueberry Monkey Bread



Recipe Name: Blueberry Monkey Bread

Total Servings: 100

Serving Size: 10 - 1 x 4 inch slices/1 pan

Ingredient	Original amount	Factor	Amount to serve 100	Directions
White sugar	2/3 cup	10	6 2/3 cup	Preheat oven to 350 F°. Thoroughly grease 10 - 10 x 4 inch tube pans. Mix sugar and cinnamon. Cut biscuits in quarters, then roll each piece in sugar-cinnamon mixture.
Ground Cinnamon	1 tablespoon	10	2/3 cup	
Refrigerated buttermilk biscuit dough	4 (10 oz.) cans	10	40 (10 oz.) cans	
Frozen blueberries dry pack	1 1/4 cups	10	3 qts.+ 1/2 cup	Arrange about 1/4 of the biscuit pieces and blueberries in an even layer in pan. Place blueberries between biscuit pieces, creating a mosaic effect. Repeat three times with remaining biscuits and blueberries, covering blueberries of one layer with biscuits in next layer to avoid a column of blueberries.
White sugar	2/3 cup	10	6 2/3 cup	In saucepan combine sugar, margarine, vanilla, cinnamon, and the additional cup of blueberries. Bring to a boil, then reduce heat. Cook, stirring frequently until sugar is dissolved and margarine is melted. Pour over biscuits in pan. Bake for 65 minutes or until done. Lift or turn out onto a cake plate.
Margarine	10 tablespoons	10	6 1/4 cups	
Vanilla extract	1 teaspoon	10	3 1/3 tablespoon	
Ground cinnamon	1 tablespoon	10	2/3 cup	
Frozen blueberries dry pack	1 cup	10	2 1/2 qts.	

HACCP/Food Safety Notes: Wash hands before, during, and after preparation. Keep all perishable ingredients below 40°F until ready to use.

