

Blueberry Monkey Bread



Recipe Name: Blueberry Monkey Bread

Total Servings: 50

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

Ingredient	Original amount	Factor	Amount to serve 50	Directions
White sugar	2/3 cup	5	3 1/3 cup	Preheat oven to 350 F°. Thoroughly grease 5 - 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	5	5 tablespoons	
Refrigerated buttermilk biscuit dough	4 (10 oz.) cans	5	20 (10 oz.) cans	
Frozen blueberries dry pack	1 1/4 cups	5	6 1/4 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	5	3 1/3 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	5	3 1/4 cups	
Vanilla extract	1 teaspoon	5	5 teaspoons	
Ground cinnamon	1 tablespoon	5	5 tablespoons	
Frozen blueberries dry pack	1 cup	5	5 cups	

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

