

Blueberry Monkey Bread



Recipe Name: Blueberry Monkey Bread (Original Recipe)

Total Servings: 10

Serving Size: 10 - 1 x 4 inch slices

Ingredient	Amount	Directions
White sugar Ground cinnamon Refrigerated buttermilk biscuit dough	2/3 cup 1 tablespoon 4 (10 oz.) cans	Preheat oven to 350 F°. Thoroughly grease a 10 x 4 inch tube pan. Mix sugar and cinnamon. Cut biscuits in quarters, then roll each piece in sugar-cinnamon mixture.
Frozen blueberries, dry pack	1 1/4 cups	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 Margarine Vanilla extract Ground cinnamon Frozen blueberries, dry pack	2/3 cup 10 tablespoons 1 teaspoon 1 tablespoon 1 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.

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

