

*Mrs.
Richardson's*
for a little extra yum™

Mrs. Richardson's® Caramel Monkey Bread

Featuring: Mrs. Richardson's® Caramel Dessert Sauce

You won't believe how four ingredients can combine to make such a wonderful breakfast pull-apart! With just a few simple steps, you'll be on your way to a caramel-glazed, ooey-gooney treat that'll vanish even faster than the time it took you to prep it.

Ingredients:

- 1 tube (16.3 oz) refrigerated biscuit dough
- 1 jar Mrs. Richardson's® Caramel Dessert Sauce
- 1/3 cup of sugar
- 1/2 tsp cinnamon

Directions:

Step 1: Quarter the biscuits into fours.

Step 2: In a large bowl, toss biscuits with sugar and cinnamon

Step 3: Put half the biscuits into a well buttered baking pan.

Step 4: Top with 1/3 cup of Mrs. Richardson's® Caramel Dessert Sauce.

Step 5: Add the remaining dough.

Step 6: Add an additional 1/2 cup of Mrs. Richardson's® Caramel Dessert Sauce

Step 7: Bake at 350 degrees Fahrenheit until fully cooked through, around 20 minutes

Step 8: Invert onto a platter and serve warm.

