

Pull Apart Breaking Bread: Session 5

A breakfast treat



Ingredients:

- ½ cup of granulated (white) sugar
- 1 teaspoon of cinnamon
- 2 cans (16.3 oz each) Pillsbury Grands Flaky Layers refrigerated biscuits (or similar)
- 1 cup of brown sugar, packed
- ¾ cup of butter, melted
- Cooking spray/shortening

Materials:

- Fluted Cake/Bundt Pan
- Measuring Cup
- Measuring Spoons
- Gallon size Ziplock bag
- Small mixing bowl
- Cooling Rack
- Plate
- Knife
- Cutting board

Directions:

1. Preheat oven to 350°F.
2. Grease pan with cooking spray. Get all the nooks & crannies!
3. Add white sugar & cinnamon to Ziplock bag and mix.
4. Separate dough into biscuits. Carefully cut each biscuit into 4.
5. Add dough to bag. Seal bag & shake to coat with cinnamon & sugar.
6. Arrange dough into pan, sprinkle with any remaining cinnamon/sugar.
7. In small bowl, mix melted butter & brown sugar.
8. Pour on top of dough.
9. Bake 30- 40 minutes or until golden brown (not doughy in center).
10. Cool in pan 5 minutes, then turn upside down onto serving plate.
11. Pull apart to serve. Best served warm, enjoy breaking bread with your loved ones!