Drunken Monkey Bread

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Personal Chef Service

I love monkey bread and have been playing with this recipe until I got it exactly as I wanted: ooey, gooey bread with lots of cinnamon, cinnamon chips, butter and a secret splash of Grand Manier

Serves 12

1/2c sugar

3t cinnamon

1/2c butter

1/4c Grand Marnier

1c brown sugar

1 package Cinnamon Chips

2 (12~oz) cans refrigerated biscuits (10 count)

1 1/2c coarsely chopped pecans

Preheat the oven to 350 degrees.

Spray a bundt pan with nonstick cooking spray. Mix together sugar and cinnamon in small bowl.

In a saucepan, bring Grand Marnier to boil. Reduce heat, add brown sugar and let cook until sugar is melted and not grainy ~ just 3~4 minutes. Melt butter in microwave, add to brown sugar and mix well over low heat, set aside.

Press the biscuits out with your fingers and sprinkle each with 1/2t of cinnamon sugar. Sprinkle 1/2c pecans and 1/2 of the cinnamon chips into the bottom of the bundt pan. Place half of the prepared biscuits in the pan. Sprinkle with cinnamon sugar, pour half of the melted butter mixture over the biscuits, top with 1/2c pecans and half of the cinnamon chips.

Layer the remaining biscuits on top, sprinkle with the remaining cinnamon sugar, pour the remaining butter mixture over the biscuits, and top with the remaining 1/2c pecans.

Bake for 45 minutes. Remove from the oven and cool for 5 minutes. Place serving plate on top of bundt pan and invert.