**Monkey Bread**

* Ingredients:

1/4 cup granulated sugar

1/2 teaspoon cinnamon

1 cans buttermilk biscuits

1/4 cup chopped walnuts, if desired

1/4 cup raisins, if desired

1/2 cup firmly packed brown sugar

6 Tblsp butter or margarine, melted

**Steps**

Heat oven to 350°F. Lightly grease round cake pan with shortening or cooking spray.

In large -storage plastic food bag, mix granulated sugar and cinnamon.

Separate dough into 8 biscuits; cut each into quarters.

Place dough in bag and Shake to coat.

Arrange in pan, adding walnuts and raisins among the biscuit pieces.

In small bowl, mix brown sugar and butter; pour over biscuit pieces.

 Bake 28 to 32 minutes or until golden brown and no longer doughy in center.

Cool in pan 10 minutes. Turn upside down onto serving plate; pull apart to serve. Serve warm.