

Dutch Oven Monkey Bread

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Recipe type: Dessert Cuisine: American

Prep time: 10 mins Cook time: 35 mins Total time: 45 mins

Serves: 8

Ingredients

- 2 rolls of Pillsbury biscuits
- ½ cup sugar
- ½ cup brown sugar
- 3 Tbsp cinnamon
- 1 stick butter, melted

Instructions

1. Spray dutch oven with cooking spray. I would recommend lining the oven with foil and coating with cooking spray.
2. Chop biscuits into quarters. Mix sugar and cinnamon in plastic bag. Drop each quarter into bag and shake to coat well.
3. Place the mixture in the dutch oven.
4. In a separate pan, melt the butter and pour over biscuits.
5. Bake at 350 degrees for 35 minutes. Check around 30 minutes to see if the dough is done.
 - 350 degrees in 12" Dutch Oven is about 17 briquettes on top and 8 on the bottom
 - 350 degrees in 16" Dutch Oven is about 26 briquettes on top and 13 on the bottom

Spread evenly on top and bottom

Recipe by 50 Campfires at <https://50campfires.com/dutch-oven-monkey-bread/>
