

Overnight Monkey Bread

Ingredients:

- 3 cans of buttermilk biscuits
- 3/4 cup granulated sugar (use organic cane sugar)
- 1/2 cup chopped walnuts or pecans
- 1 TBS ground cinnamon
- 1 cup butter salted or unsalted
- 1/2 cup golden brown sugar packed
- 2-3 TBS powdered sugar

Directions

1. Preheat the oven to 350°F.
2. Open up all 3 cans of biscuits and cut each biscuit into quarters (kitchen sheers work great)
3. Cover the cooking sheet with parchment paper. Spread out biscuit pieces. Combine the white sugar with cinnamon in a small bowl and then sprinkle on top of biscuit dough. Use your hands to toss and coat well.
4. Spray bundt pan with olive oil spray and sprinkle nuts into bundt pan. Spread the biscuit pieces out evenly in the Bundt pan.
5. Melt the butter together with 1/2 cup of brown sugar in a saucepan over medium-high heat. Turn heat to medium low and cook for 2-3 minutes, stirring often.
6. Pour mixture into bundt pan
7. You can cover and place in the fridge at this point, or you can go ahead and cook for 45 minutes in 350 degree oven.
8. Once you remove from the oven, let cook for about 30 minutes or more before turning over onto a plate. Sprinkle powdered sugar on top and enjoy!