

Kitchen_____

Hour_____

Recipe_____

Kids a Cookin' - Biscuit Bubble Bread

This delicious, sweet bread is great for a snack or with a meal. Call it Bubble Bread, Monkey Bread or Friendship Bread - you can turn canned biscuits into hot, bubbly bread for a real "sticky" situation! The recipe, provided by the Family Nutrition Program at Kansas State University Research and Extension, makes 5 servings (4 pieces each).

Ingredients:

Bread:

1/4 cup sugar

1/2 teaspoon cinnamon

1 tube (7.5 ounce) canned biscuits

Topping:

2 tablespoons margarine, melted

1/2 teaspoon water

1/4 cup brown sugar

1/2 teaspoon cinnamon

Directions:

_____ 1. Preheat oven to 350 degrees.

_____ 2. Combine sugar and 1/2 teaspoon cinnamon in a zip-type bag.

_____ 3. Cut each biscuit into 4 pieces and add to sugar mixture in bag. Shake to coat well.

_____ 4. Pour biscuits into a pie pan that has been lightly coated with cooking spray.

_____ 5. In a [mixing bowl](#) combine topping ingredients and pour over biscuits.

_____ 6. Bake 14 to 18 minutes.

_____ 7. Cover top of pan with a large platter and flip the bread over to serve.

Per 4-piece serving: 38g carbohydrates; 0g [dietary fiber](#); 3g protein; 5g of fat (1g saturated); 0mg cholesterol; 420mg sodium; 210 calories.