

Monkey Bread Muffins by Lynn's Recipes



Lynn demonstrates now to make a variation on Monkey Bread – Monkey Bread Muffins. These would be great for breakfast, brunch, dessert or just an afternoon snack with a cup of coffee or tea.

Ingredients:

- 1 (12 ounce) can biscuits (10 in a can)
- 3 Tablespoons maple syrup
- ¼ cup (1/2 stick) butter, melted
- 2/3 cup granulated sugar
- 1 Tablespoon cinnamon
- ½ cup finely chopped pecans

Preheat oven to 375°.

Place cupcake liners in a 12-cup muffin pan. Set aside.

With kitchen shears, cut each biscuit into 4 pieces; set aside.

In a small bowl, combine the maple syrup and melted butter. In a separate bowl, mix the sugar, cinnamon and pecans.

Dip each biscuit piece into the maple butter mixture, then roll in the sugar mixture. Place 3 or 4 coated pieces in each muffin cup, pressing down to compact.

Bake the muffins for 15-17 minutes. Allow to cool in the pan for 5 minutes before removing to

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wire racks. Serve Warm

Makes 12 muffins.

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