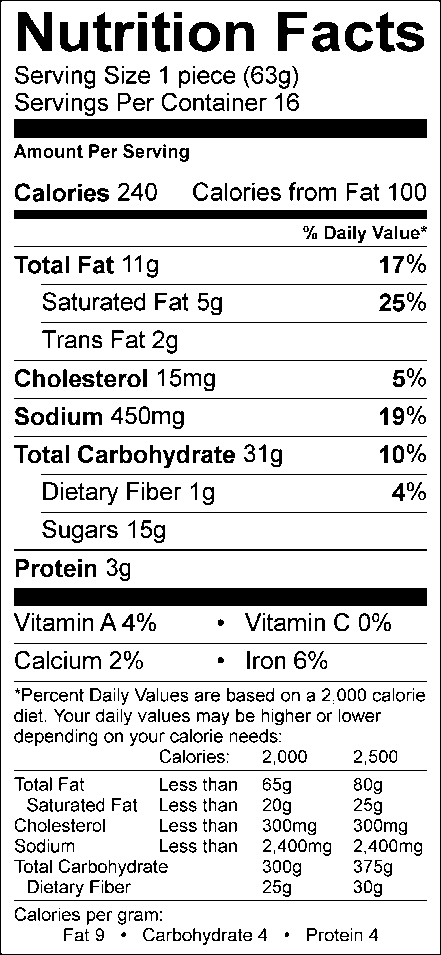
**Monkey Bread**

Prep time: 5 minutes

Cook time: 6 minutes

Serves: 16

Serving size: 1 slice, approximately 4–5 biscuit portions

1 stick unsalted butter

2 12-oz./350 g packages refrigerated biscuit dough

1 cup granulated sugar

2 tbsp. Simple Indulgence Cinnamon-Vanilla Seasoning Blend

1. Place butter in 1-Qt./1 L Micro Pitcher and microwave on high power 45–60 seconds, or until melted.
2. Cut each individual section of biscuit dough into quarters.
3. Combine butter and biscuit dough in medium bowl and toss to coat.
4. Combine sugar and seasoning blend in Quick Shake® container, and pour over biscuits and butter. Seal bowl and toss to combine. Use Saucy Silicone Spatula to mix, ensuring all biscuits are thoroughly coated.
5. Pour biscuits into TupperWave® Stack Cooker 3-Qt./3 L Casserole fitted with Cone.
6. Microwave on high power 6 minutes, or until cooked through.
7. Allow to cool slightly before turning out onto serving dish.

Nutritional Information (per serving):

Calories: 240 Total Fat: 11g Saturated Fat: 5g Cholesterol: 15mg Carbohydrate: 31g Sugar: 15g Fiber: 1g Protein: 3g Sodium: 450mg Vitamin A: 4% Vitamin C: 0% Calcium: 2% Iron: 6%

