

True Oldies



Exclusive Radio Recipes

By Laura Kurella

Marvelous Monkey Bread

4 cans of buttermilk biscuits
(3 if using "Grand" size)
1/2 cup cane sugar
1/3 cup dark brown sugar
1 tablespoon Saigon cinnamon

For Sauce:

3/4 cup butter
1/2 cup cane sugar
1/2 cup dark brown sugar

Coat Bundt pan with cooking spray (if you know what's good for you). Preheat oven to 350 degrees. Combine sugars and cinnamon in a large plastic bag. Cut biscuits into quarters. Place biscuit pieces, a little at a time, into the bag and shake to coat with sugar mixture. Layer coated biscuit pieces in bundt pan.

Melt sauce butter in a small saucepan. Add sugars to melted butter and cook until thickened. Pour sugar sauce evenly over biscuits then bake at 350 degrees for 35 minutes or until golden brown. Cool in pan 5 minutes before inverting onto serving plate. Glaze if desired. *Approximate servings per recipe: 16. Nutrition per serving: Calories 298; Fat 12 g; Sodium 567mg; Carbohydrate 43g; Sugars 23g; Protein 4g.*



Goosey Garlic Bread Variation:

Omit sugars and cinnamon and instead - in a bag - combine: **1 cup grated cheddar cheese**, **2 tablespoons garlic powder**, **1/2 cup grated parmesan** and **1 tablespoon parsley flakes**. Mix well then add cut biscuits and shake, coating dough well. Place in prepared pan as above then make sauce by sautéing **1 clove minced garlic** in a saucepan till lightly brown then add **3/4 cup butter** and cook until melted. Pour this over bread then bake as directed above. When done baking, invert onto a serving plate and enjoy or top with **slices of mozzarella** and return to oven and bake until cheese melts then serve.