BANGIN SPICES

RECIPE #003

BOLD. FUN. BIG FLAVOR.



SWEET, STICKY, CINNAMON PERFECTION!

BUTTERED CINNA-BUNZ MONKEY BREAD



40 MINUTES

EASY TO MAKE

SERVES 8

TAKE ONE! | *Add some BANGIN' to your table.*

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RECIPE #003

BUTTERED CINNA-BUNZ

MONKEY BREAD

INGREDIENTS

- 3 cans (16 oz each) refrigerated biscuit dough (about 90 biscuits)
- 1 cup granulated sugar
- 1 tbsp ground cinnamon
- 1/2 cup (1 stick) unsalted butter, melted
- 1/4 cup brown sugar, packed
- 2 tbsp **Buttered Cinna-Bunz Seasoning**

GLAZE:

- 4 oz cream cheese, softened
- 1 cup powdered sugar
- 1 tsp vanilla extract
- 2–3 tbsp milk, as needed

★ MADE WITH BUTTERED CINNA-BUNZ SEASONING



INSTRUCTIONS

1. Preheat oven to 350°F. Generously grease a bundt pan.
2. Cut each biscuit into quarters. In a large bowl, combine granulated sugar, cinnamon, and **Buttered Cinna-Bunz Seasoning**.
3. Add biscuit pieces to the bowl and toss until evenly coated.
4. Pour in melted butter and brown sugar. Mix until everything is well coated.
5. Pour the mixture into the prepared bundt pan. Press down gently.
6. Bake for 35–40 minutes, or until golden brown and cooked through. Let cool in pan for 10 minutes, then invert onto a plate.
7. For the glaze: Beat cream cheese until smooth. Add powdered sugar, vanilla, and milk. Mix until creamy. Drizzle over warm monkey bread. Pull apart and enjoy!

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IT'S A WHOLE VIBE.

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