

Cinnamon-Vanilla Monkey Bread

Tupperware



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 tsp. Simple Indulgence Cinnamon-Vanilla Seasoning Blend

Place butter in 1 Qt./1 L Micro Pitcher and microwave on high power 45-60 seconds or until melted. Cut each individual section of biscuit dough into quarters.

Combine butter and biscuit dough in medium bowl and toss to coat. 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.

Pour biscuits into TupperWave® Stack Cooker 3 Qt./3 L Casserole fitted with Cone. Microwave on high power 6 minutes or until cooked through. Allow to cool slightly before turning out onto serving dish.

Note: Cooking times may need to be adjusted based on microwave wattage.

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