

Prep: 15 mins  
Cook: 30 mins  
Serves: 8



## Apple Spice Monkey Bread

### Ingredients

- 2 cans Refrigerated biscuits (16 biscuits total)
- 2 Medium apples, peeled, cored & chopped into small pieces
- 1/2 C. Granulated sugar
- 1 tsp Ground cinnamon
- 1/2 tsp Ground nutmeg
- 1/4 C. Unsalted butter, melted
- 1/4 C. Brown sugar

### Directions

- 1 Preheat oven to 350°F (175°C). Generously grease a Bundt pan.
- 2 Cut each biscuit into 4 even pieces. Set aside.
- 3 In a large resealable plastic bag, combine the granulated sugar, ground cinnamon & ground nutmeg. Add the cut biscuit pieces & shake to coat evenly.
- 4 Arrange a layer of the coated biscuit pieces in the bottom of the greased Bundt pan. Add a layer of chopped apples, then another layer of biscuits. Repeat until you've used all the biscuit pieces.
- 5 In a small saucepan, melt the butter & add the brown sugar. Stir until the sugar is completely dissolved.
- 6 Drizzle the mixture evenly over the biscuit & apple layers.
- 7 Bake for about 30 minutes or until the bread is golden brown and cooked through. Let sit 5-10 minutes before inverting the pan on to a plate & releasing the bread. Enjoy warm.