

# Old Fashioned Monkey Bread



Time to Prepare: 30 minutes



Cook Time: 30-40 minutes



Servings: 12

## Ingredients

- ½ cup granulated sugar
- 2 cans of biscuits (8ct can)
- 1 teaspoon cinnamon
- ½ cup chopped walnuts
- ½ cup raisins
- 1 cup brown sugar
- ¾ cup butter

### Recommended tools for the job

- Flame Boss smoker controller
- Sharp knife
- Bunt cake pan
- Quality hardwood lump charcoal
- Mixing bowl
- Tongs
- Cutting board
- Spatula

## Directions

1. Set up your grill for indirect heat at 350 degrees
2. Use cooking spray to grease the bunt cake pan.
3. Use a 1 Gallon Ziplock baggie and add the granulated sugar and cinnamon.
4. Cut the 16 biscuits into quarters and throw in the sugar and cinnamon bag. Shake the bag to cover all the pieces of biscuit.
5. Place the biscuit pieces in the pan mixing the raisins and walnuts in with the pieces of biscuits.
6. Mix brown sugar and melted butter then pour over the biscuit mixture in the cake pan.
7. Bake for 30-35 min or until golden brown.
8. Let the cake pan cool for 5-10min
9. Loosen the sides of the bread from the pan using a spatula.
10. Flip the pan over and put back any pieces that fell out of place.
11. Serve warm and enjoy !!!!

### Serving options

1. Use a set of tongs so the monkey bread may be pulled away from the main loaf and placed onto a plate.

### Cook's Notes:

- Don't be afraid to add your favorite ingredients like peach, apple or cherry pie filling instead of raisins and walnuts. You can't go wrong making sweet breakfast breads.



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