

MONKEY BREAD CUPCAKES (CINNAMON SUGAR PULL APART BREAD)

INGREDIENTS

1 can (16.3oz) Pillsbury Grands refrigerated biscuits	2 tablespoons milk
½ cup granulated sugar	2 tablespoons cream cheese
3 tsp ground cinnamon, divided (1 tsp for dredge and 2 tsp for glaze)	1 teaspoon pure vanilla extract
1 cup brown sugar, firmly packed	seeds from ½ vanilla bean (optional)
½ cup (one stick) butter, melted	12 cup muffin pan
1 cup powdered sugar	1-gallon Ziploc bag

LET'S MAKE IT!

Heat oven to 350°F.

Lightly grease a 12-cup muffin pan with butter or cooking spray.

In large Ziploc bag, mix granulated sugar and 1 tsp cinnamon.

Separate biscuit dough into 16 circles; cut each circle into 4 pieces.

Roll each piece into a ball, drop into bag and shake gently to coat with cinnamon sugar.

Place 4-5 pieces in each muffin cup.

In small bowl, mix brown sugar and melted butter.

Pour over biscuit pieces in muffin cups.

Bake 30 to 35 minutes or until golden brown.

Cool in pan 5-10 minutes.

While waiting for cupcakes to cool, place icing ingredients in a small saucepan and whisk on medium heat until cream cheese melts completely.

Remove cupcakes from pan, drizzle with icing and serve warm. Enjoy!