

Monkey Bread - Peanut Butter and Jelly

Prep time: 20 mins

Cook time: 40 mins

Total time: 1 hour

Serves: 10

You will love this version of Monkey Bread - Peanut Butter and Jelly monkey bread! This is an amazing treat no matter the reason.

Ingredients

- 2 Cans of Pillsbury biscuits or homemade dough (made from this Focaccia Bread Recipe)
- 1 cup sugar
- 1 TBSP cinnamon
- 1 cup butter melted
- 1 cup packed brown sugar
- 1 cup of creamy peanut butter
- Ziploc bag for coating the biscuit pieces.
- Jar of jelly to melt, drizzle (the berry ones are best, but grape is a good frugal option and is great too)

Instructions

1. Preheat oven to 350 degrees and coat bundt cake pan with pam spray. Set aside.
2. Cut the biscuit into 8 pieces and place aside.
3. In a small bowl, combine the sugar and cinnamon and mix. set aside.
4. Take each piece of the cut dough and flatten out so that you can add in a dollop of peanut butter.
5. Roll into a ball and set aside until all pieces are done.
6. Add into the ziplock bag with the sugar and cinnamon. Shake bag until all pieces are coated.
7. Spray pan with pam spray until coated.
8. Put the biscuits into the pan.
9. In a small sauce pan, combine the butter and brown sugar. mix until melted and combined.
10. Pour into pan with biscuits.
11. Bake in the oven for 40 minutes.
12. When the timer goes off, pull it out. The center will still be jiggly.
13. Let sit for 5 minutes before place the serving plate on top of the pan and flipping the pan.
14. Lightly tap the sides of the pan to loosen the monkey bread.

15. Once the monkey bread is out and onto the plate, drizzle the jelly on top