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## Apple Cinnamon Monkey Bread

Makes 4 servings

### Ingredients:

8 Tbsp butter, melted plus 2 tsp for greasing pan  
2 Juici® apples, cored, peeled and chopped  
½ cup walnuts, chopped  
1½ tsp cinnamon  
½ cup sugar  
½ tsp nutmeg  
½ tsp ground cloves  
2 – 16 oz cans of flaky buttermilk biscuits, cut into 4 pieces  
Cinnamon Glaze (See *Quick & Easy* recipe below.)

### Instructions:

Preheat oven to 350 F. Grease a Bundt pan. Set aside. Place apples in a medium bowl. Add walnuts. In a separate medium bowl, mix cinnamon, sugar, nutmeg and cloves. Add ⅔ of the cinnamon mixture. Cut each pre-sliced biscuit into 4 pieces. Toss and coat biscuit pieces in remaining cinnamon mixture.

Place half the biscuits in the Bundt pan. Alternately layer apples and biscuits to make three layers of biscuits and two layers of apples, ending with biscuits. Drizzle melted butter evenly over top of biscuits. Bake for 45 minutes. Cool for 10 minutes. Prepare cinnamon glaze. Turn the Bundt pan over onto a plate. Tap the top of the pan to release. Drizzle glaze while still warm.

### Cinnamon Glaze

#### Ingredients:

1 cup confectioners' sugar  
¼ cup heavy whipping cream  
1 tsp cinnamon

#### Instructions:

In a medium bowl, add sugar, cream, and cinnamon. Whisk until smooth. Drizzle over bread while still warm.

For more recipe ideas, go to [Costco.com](http://Costco.com) and search: **Quick & Easy**

