

Monkey Bread

2 cans of biscuits
3 T Sugar
 $\frac{1}{2}$ tsp cinnamon

Caramel Sauce

3 T brown sugar
3 T granulated sugar
 $\frac{1}{4}$ c. butter
 $\frac{1}{2}$ c. vanilla ice cream

Preheat oven to 350°

1. Cut each biscuit into 4 pieces. Mix together in a small bowl; 3 T Sugar, $\frac{1}{2}$ tsp. Cinnamon.
2. Roll each of the biscuits pieces in the sugar mixture.
3. Grease the bottom of a loaf pan with oil or butter. Place the biscuit pieces in the loaf pan.
4. Mix together the caramel ingredients in a saucepan. Bring to a boil, stir constantly. Pour over biscuits. Bake at 350° for 20 to 30 minutes