French Toast Monkey Bread

Description

This Monkey Bread isn't actually toasted…but each piece is dredged in a thick and creamy egg custardy situation, with cinnamon and brown sugar and all that's good in the world.

Who knows what you'll do when no one's watching with something this good around?

Naturally, this can be made with regular whipping cream instead of coffee creamer (but why would you?). I topped mine with a buttery brown sugar mixture, but I wonder what would happen if you used a maple syrup concoction instead, for a more "French Toast" topping flavor? I'm going to find out soon and will let you know!

Summary

Yield: 8
Source: Dine and Dish
Prep Time: 45 minutes
Category: Breakfast
Cuisine: American
Tags: new pdf

Ingredients

- 1 cup heavy whipping cream or International Delight Cold Stone Creamery Sweet Cream coffee creamer
- 2 Eggs beaten
- 2 tbsp cinnamon
- 2 tbsp vanilla
- 2 can pillsbury buttermilk bisquits
- 1/2 cup Butter Melted
- 1 cup brown sugar

Instructions

Heat oven to 350°F.

Lightly grease 12-cup fluted tube pan with shortening or cooking spray.

Whisk together cream, eggs, cinnamon and vanilla.

Cut each biscuit into quarters

. Dip each biscuit in the cream mixture and place in the fluted tube pan.

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Continue until biscuits are all coated and evenly distributed in the pan.

Combine the butter and brown sugar and pour evenly over biscuit pieces.

Bake 28 to 32 minutes or until golden brown and no longer doughy in center.

Cool in pan 10 minutes.

Turn upside down onto serving plate and sprinkle with powdered sugar; pull apart to serve.

Serve warm.