

## **Mardi Gras Monkey Bread**

This delicious Monkey bread is decked out with Mardi Gras colored sprinkles and is simple to make using refrigerated biscuits.

### **Ingredients**

- 4 tubes refrigerated Homestyle Biscuits, not the Grands
- 1 3/4 cup sugar, separated
- 1/2 cup finely chopped pecans
- 2 teaspoons ground cinnamon
- 1/4 cup packed brown sugar
- 1/4 cup evaporated milk
- 3/4 cup butter
- 2 cups powdered sugar
- 1/3 cup heavy cream
- 1 teaspoon vanilla extract

### **Instructions**

1. Preheat oven to 350 degrees.
2. Cut each biscuit into 4 pieces.
3. In a medium bowl, combine 3/4 cup sugar, pecan pieces, and cinnamon. Roll each biscuit piece in sugar mixture and then place in a Bundt pan. You should use most of the sugar mixture up, but it's ok to have some left over.
4. In a saucepan, combine 1 cup sugar, brown sugar, evaporated milk, and butter. Heat stirring occasionally, until butter melts. Pour over biscuit pieces.
5. Bake 40-45 minutes. Let cool 5 minutes and then invert onto a cake stand or large plate.
6. For Icing, whisk together powdered sugar, heavy cream, and vanilla extract. Spread on top of Monkey Bread. Decorate with purple, green, and yellow sprinkles.

