

Cinnamon Roll Monkey Bread

This ooey-goey cinnamon roll monkey bread is devoured every time I make it for breakfast. Refrigerated rolls are quartered and dipped in melted butter and cinnamon sugar so they don't combine when baked and are easy to pull apart when you serve. It's a very creative way to use a can of cinnamon rolls!

Submitted by **mccngarrett** |

Prep Time: 10 mins

Cook Time: 20 mins

Additional Time: 5 mins

Total Time: 35 mins

Servings: 8

Ingredients

½ cup white sugar

1 teaspoon ground cinnamon

1 (12.4 ounce) package refrigerated cinnamon roll dough with icing

¼ cup unsalted butter, melted

Directions

Step 1

Preheat the oven to 400 degrees F (200 degrees C). Grease a 9x5-inch loaf pan.

Step 2

Mix sugar and cinnamon together in a bowl.

Step 3

Set icing packet aside. Cut cinnamon rolls into quarters. Dip pieces in melted butter, coat in cinnamon-sugar, and place in the prepared pan.

Step 4

Bake in the preheated oven until dough has risen and top is golden brown, 20 to 25 minutes; drizzle icing over top and let cool in the pan for 5 minutes. Turn the monkey bread out onto a plate and serve warm.

Nutrition Facts

Per serving: 246 calories; total fat 11g; saturated fat 5g; cholesterol 15mg; sodium 337mg; total carbohydrate 35g; dietary fiber 1g; total sugars 13g; protein 2g; vitamin c 0mg; calcium 18mg; iron 1mg; potassium 29mg