

Sweet & Savory Bacon Brown Sugar Cheddar Monkey Bread: The Ultimate Brunch Treat

There are some dishes that just scream comfort, good times, and pure deliciousness. This



OVEN
350°F

TIME
25-30 min

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INGREDIENTS

- 1 can (16.3 oz) refrigerated biscuit dough (such as Pillsbury Grands!)
- 1 cup cooked and crumbled bacon (about 8-10 slices, depending on thickness)
- 1 cup shredded cheddar cheese (sharp or mild, depending on your preference)
- 1/2 cup packed light brown sugar
- 1/2 cup (1 stick) unsalted butter, melted

DIRECTIONS

1. Ready to make some magic? Here's how:
2. Prep : Your Pan: Preheat your oven to 350°F (175°C). Generously grease a 10-12 cup bundt pan with butter or non-stick cooking spray. Make sure to get into all the nooks and crannies to ensure easy release.
3. Cut the : Biscuits: Open the can of refrigerated biscuit dough. On a clean cutting board, cut each biscuit into quarters. This makes them the perfect bite-sized pieces for pulling apart.
4. Combine : Dry Ingredients: In a medium-sized bowl, mix together the cooked and crumbled bacon, shredded cheddar cheese, and packed brown sugar. Make sure everything is well combined.
5. Melt the : Butter: In a separate shallow bowl or microwave-safe dish, melt the unsalted butter.
6. Coat the : Biscuits: Take each biscuit quarter and dip it into the melted butter, ensuring it's fully coated. Then, transfer the buttered biscuit piece to the bowl with the bacon, cheese, and sugar mixture, tossing to coat thoroughly. Repeat with all biscuit pieces.
7. Layer in the : Pan: Arrange the coated biscuit pieces evenly in the prepared bundt pan. Don't press them down too firmly; you want them to have space to expand and get gooey.
8. Bake to : Perfection: Place the bundt pan in the preheated oven and bake for 25-30 minutes, or until the top is golden brown and the cheese is melted and bubbly. The center should be cooked through.
9. Cool and : Serve: Once baked, remove the pan from the oven and let it cool in the pan for about 5-10 minutes. This short cooling period helps the monkey

bread set slightly, making it easier to flip.

10. Flip and : Enjoy: Carefully invert the bundt pan onto a serving plate. If any pieces stick, gently coax them out with a spatula. Serve warm and let everyone pull apart their own delicious piece!

SWAPS & NOTES

This recipe is incredibly forgiving and adaptable.

Here are a few ideas to customize it: Biscuit Dough: While a standard refrigerated biscuit works perfectly, you can experiment with flaky layers or even buttermilk biscuits for a slightly different texture.

Bacon: If you're short on time, pre-cooked bacon bits can be used, but fresh-cooked bacon will always yield the best flavor and crispness.

For a spicier kick, try candied bacon or maple bacon.

TIPS FOR SUCCESS

Don't Skimp on Greasing: A well-greased bundt pan is key to easy removal.

Butter or a good non-stick spray is your best friend here.

Even Coating: Take the time to ensure each biscuit piece is well-coated in butter and then the bacon-cheese mixture.

This is what gives you that incredible flavor in every bite.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/sweet-savory-bacon-brown-sugar-cheddar-monkey-bread-the-ultimate-brunch-treat/>