Don’t monkey around–make it

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It is no secret that I love monkey bread. I am always looking for new recipes or different versions of the same old staple so I can have another reason to make it. While searching the other day, I came across this recipe on the Pillsbury website. I thought it sounded like an awesome little treat to try, especially while we are all still in the mood for pumpkin following Thanksgiving. It is a perfect combination of two of my favorites, monkey bread and pumpkin bread! Who wouldn’t love that?

Pumpkin Monkey Bread

1/2 cup granulated sugar
2 tablespoons pumpkin pie spice
4 cans refrigerated buttermilk biscuits
1 cup packed brown sugar
1/2 cup butter
1/3 cup canned pumpkin (not pumpkin pie mix)
3 oz. cream cheese

Heat oven to 350° F. Spray six-cup fluted tube cake pan with cooking spray.

In large food-storage plastic bag, mix granulated sugar and pumpkin pie spice.

Separate each can of dough into 10 biscuits. Cut each biscuit into quarters, adding biscuit pieces to bag and shaking as you go. When pieces are coated, arrange in pan. (If you run out of mixture, remove dough pieces from bag and add 1 to 2 more tablespoons granulated sugar to bag.)

In one-quart saucepan, heat brown sugar, butter, pumpkin and cream cheese over medium heat, stirring occasionally, until butter is melted. Beat mixture with whisk until mostly smooth (there may be some tiny pieces of cream cheese, but that’s okay). Pour mixture over biscuit pieces in pan. Place pan on cookie sheet to catch any spills.

Bake 30 to 35 minutes or until golden brown. Cool in pan two minutes. Place heatproof plate upside down over pan; turn plate and pan over. Remove pan. Cool 10 to 15 minutes before serving. Store in refrigerator.