

# Betty's Caramel-Walnut Monkey Bread Recipe



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In this video, Betty demonstrates how to make Caramel-Walnut Monkey Bread. This bread is easily made from canned, cut-up biscuits, flavored with sugar and cinnamon, and layered with a sauce made of butter, brown sugar, and English walnuts. It is gorgeous, and tastes wonderful! In this video I mentioned that you can find a similar video for making Monkey Bread at Amy's Kitchen at the [usafireandrescue](#) channel. I highly recommend Amy's channel, and I hope you will visit. (I know many of you are subscribers to her channel already!) Amy's Monkey Bread is heavenly! Here is my version:

## Ingredients:

1 cup firmly packed brown sugar  
1 cup chopped walnuts (or pecans)  
 $\frac{3}{4}$  cup butter, melted  
(2) 12-oz. cans refrigerated biscuits (Keep them cool while working with your ingredients.)  
1  $\frac{1}{2}$  cups white sugar  
2  $\frac{1}{2}$  teaspoons ground cinnamon  
(Note: You may be able to get by with less white sugar and cinnamon. You could try just half as much and then mix up more, if needed.)  
cooking oil spray

In a small mixing bowl, combine 1 cup brown sugar, 1 cup chopped walnuts, and  $\frac{3}{4}$  cup melted butter. Stir well, and set aside. Place 1  $\frac{1}{2}$  cups white sugar and 2  $\frac{1}{2}$  teaspoons ground cinnamon in a gallon-sized zip-lock bag. Close the top, holding it together with your hands and shake the bag until the mixture is well-blended. Now, open your refrigerated biscuits, and remove the biscuits from the first can. Separate the biscuits from each other, and cut each biscuit into four equal quadrants. Place the biscuit pieces all at once (or a few at a time) in the bag of sugar and cinnamon. Shake well to coat biscuit pieces. Place the biscuits evenly in a ring in a Bundt cake pan that has been sprayed with cooking oil spray. Spread one-half of the caramel-walnut mixture over this first layer of spiced biscuit pieces. Now, open the second can of biscuits, and repeat the process, ending with the remainder of the caramel-walnut sauce on top of the second layer of spiced biscuit pieces in the Bundt cake pan. Place the pan of layered spiced biscuit parts and sauce in an oven that has been heated to 350 degrees. Bake 30 minutes, or until golden brown. Immediately invert the Caramel-Walnut Monkey Bread onto a nice cake plate. (You will want to choose a plate that has a lip around the edge, so that sauce will not drip off the plate.) Serve immediately. Monkey bread is served by pulling individual pieces from the warm bread...Yummy