

## Recipes

Here's an easy-to-make recipe for a snack. You can prepare it ahead of time, so it will be ready to eat when you need it.

### Monkey Bread

Makes 12 servings

#### Ingredients

- ½ cup sugar
- 1 teaspoon cinnamon
- 2 cans (16.3 oz. each) Pillsbury Grands® Homestyle refrigerated biscuits
- ½ cup chopped walnuts (if desired)
- ½ cup raisins (if desired)
- 1 cup packed brown sugar
- ¾ cup butter, melted

#### Directions

1. Heat oven to 350° F.
2. Lightly grease 12-cup fluted pan with shortening or cooking spray.
3. In large food-storage plastic bag, mix sugar and cinnamon.
4. Separate dough into 16 biscuits; cut each into quarters. Shake in bag to coat.
5. Arrange in pan, adding walnuts and raisins among the biscuit pieces.
6. In small bowl, mix brown sugar and butter and pour over biscuit pieces.
7. Bake 28-32 minutes or until golden brown and no longer doughy in the center.
8. Cool in pan 10 minutes. Turn upside down onto serving plate; pull apart to serve. Serve warm.



**Source:** [www.cff.org/PDF-Archive/This-Eating-Stuff-is-Hard-Work!-Recipe-Book/](http://www.cff.org/PDF-Archive/This-Eating-Stuff-is-Hard-Work!-Recipe-Book/)

Calories per serving: 450 | Fat: 22 g

Carbohydrates: 58 g | Protein: 5 g



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