***Cinnamon Bun Pull-Apart***

Serves: 3-4

Ingredients:

1 can Biscuits

1 stick unsalted Butter

½ cup Brown Sugar

1 Tbsp. ground Cinnamon

1 Tsp. Vanilla

1. Preheat oven to 350 degrees. Grease a 9 inch cake pan.
2. In a small saucepan, melt the butter and add the brown sugar, cinnamon, and vanilla. Heat slowly until sugar dissolves. Cool for about 10 minutes.
3. Open tube of biscuits and cut each biscuit into four pieces.
4. In a bowl, pour the butter mixture over the biscuit pieces and mix. The mixture will be gooey, but that is the way it is supposed to be.
5. Pour biscuits into greased pan and pour any remaining sauce over the top.
6. Bake for about 15 minutes until the biscuits are browned and firm to the touch.
7. Cool on a rack for 2-3 minutes. Place a large plate over the pan and invert to unmold.