

# CHEESY GARLIC MONKEY BREAD CLUSTER

F EASY

Last Modified: 12/20/2014

PREP: 10 Min  
COOK: 22 Min  
OVEN: 350

SUE K'S-APPETIZER

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	16.3 Oz	Can Refrigerated "Grand" Homestyle Biscuits	
1/2	Stick	Unsalted Butter	
3	Cloves	Garlic	Minced
1/2	Cup	Parmesan Cheese	Grated
1	Tsp	Recipe: Seasoning - Italian - Italian Seasoning	

## PREPARATION

<b>OPTION</b>	You may omit the Italian Seasoning Mix, OR substitute any other Seasoning Mix you like instead.
<b>TOOLS</b>	1) Medium Mixing Bowl 2) Metal Bundt Pan 3) Basting Brush
<b>PREP</b>	<b>DISH</b> 1) Mince the Garlic Cloves and set them aside. 2) Grate the Parmesan Cheese and set it aside.
<b>1</b>	Place the Butter in a bundt cake pan and place it on a just below center rack in the oven. Preheat the oven to 350 degrees.
<b>2</b>	Meanwhile, cut the Grand Biscuits into quarters and place them loosely in a medium mixing bowl, Sprinkle them with the Garlic, Parmesan Cheese and the Italian Seasoning while stirring.
<b>3</b>	Dump the Biscuit Mixture into the warm bundt pan while mixing with the Melted Butter. Spread it out evenly in the bottom of the pan.
<b>4</b>	Bake for 20 to 22 minutes, or until golden brown.
<b>SERVE</b>	Invert the bundt pan and dump the Garlic Bread onto a serving platter for people to pull apart with their fingers.