**Dutch Oven monkey bread**

**Ingredients:**

2 (12 ounce) containers refrigerated biscuit dough

1 cup (2 standard sticks) butter

2 cups dark brown sugar

***Optional:***

1 cup chopped pecans

Cinnamon to taste

**Preparation:**

Cut biscuits into fourths to make triangles

Warm Dutch oven over 25 briquettes or on camp stove

Melt butter and then stir in brown sugar. Mix thoroughly.

Mix in pecans (if used) and coat completely

Stir in dough triangles and coat with brown sugar mixture

Bake for 35 t0 45 minutes using 17 coals on the lid and 8 coals under the oven.

Biscuits are done when they are light golden brown

**Variation:** Use refrigerated cinnamon rolls instead of regular biscuit dough and drizzle top of monkey bread with sugar glazing from cinnamon roll container prior to serving.

**Required equipment:**

12-inch camp Dutch oven

Charcoal