

Caramel-Nut Bread Ring

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TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
12 min	10 min	2 min	12	\$0.60	409 kcal

Caramel-Nut Bread Ring takes around 12 minutes from beginning to end. This recipe makes 12 servings with 479 calories, 5g of protein, and 24g of fat each. For 60 cents per serving, this recipe covers 8% of your daily requirements of vitamins and minerals. It is brought to you by My Recipes.

Ingredients

- ☐ 1 cup firmly packed brown sugar
- ☐ 2 tablespoons butter, melted
- ☐ ½ teaspoon ground cinnamon
- ☐ ½ cup butter
- ☐ 24 oz refrigerated layered buttermilk biscuits
canned
- ☐ ¾ cup chopped walnuts, divided

EQUIPMENT Frying pan, Sauce pan, Oven, Knife

Method

- 1

Preheat oven to 35
- 2

Bake walnuts in a single layer in a shallow pan 6 to 8 minutes or until toasted and fragrant.
- 3

Pour 2 Tbsp. melted butter into a lightly greased 10-inch (14-cup) tube pan.
- 4

Sprinkle 2 Tbsp. walnuts over butter in pan.
- 5

Melt 1/2 cup butter in a medium saucepan over medium heat.
- 6

Add brown sugar, and cook 2 minutes or until sugar is melted and begins to bubble. Stir in cinnamon and remaining walnuts.

- 7 Cut each biscuit into fourths using kitchen shears or a knife.
- 8 Place 40 biscuit quarters on top of walnuts and butter in pan. Top with half of brown sugar mixture.
- 9 Add remaining 40 biscuit quarters, and top with remaining brown sugar mixture.
- 10 Bake at 350 for 20 to 25 minutes or until golden brown. Invert onto a serving plate, and serve immediately.
- 11 Note: For testing purposes only, we used Pillsbury Golden
- 12 Layers Buttermilk Biscuits.

Nutrition per serving

409	5 g	24 g	47 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			7.9 g · 50% of daily needs
Fibre			1.3 g · 5% of daily needs
Sugar			20 g · 22% of daily needs
Sodium			615 mg · 27% of daily needs
Cholesterol			25.9 mg · 9% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/caramel-nut-bread-ring-145542