



Grands!® Cheesy Herb Monkey Bread

READY IN



55 min.

SERVINGS



40

CALORIES



121 kcal

Ingredients

- ☐ 20.4 ounce original biscuits refrigerated pillsbury® canned
- ☐ 0.3 cup butter melted
- ☐ 2.5 cups colby-monterey jack cheese blend shredded
- ☐ 0.8 teaspoon dill weed dried
- ☐ 0.8 teaspoon garlic powder

Equipment

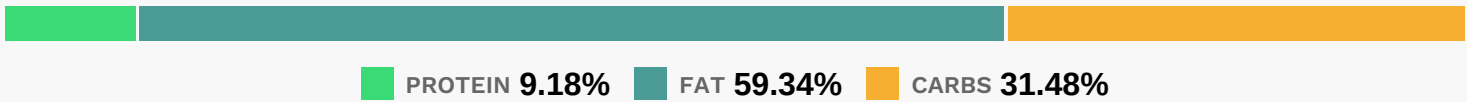
- ☐ bowl
- ☐ frying pan
- ☐ oven

- ☐ knife
- ☐ cake form

Directions

- ☐ Heat oven to 350 degrees F. Generously grease 12-cup fluted tube cake pan with shortening, or spray with cooking spray.
- ☐ In small bowl, mix melted butter, dill weed and garlic powder. Separate each can of dough into 5 biscuits; cut each biscuit into fourths. Coat half of the biscuit pieces in butter mixture; arrange in pan.
- ☐ Sprinkle 2 cups of the cheese over dough. Coat remaining dough pieces in butter mixture; place over cheese.
- ☐ Sprinkle with remaining cheese.
- ☐ Bake 30 to 35 minutes or until golden brown.
- ☐ Let stand 5 minutes. Run knife around outside edge to loosen.
- ☐ Place heatproof plate upside down over pan; turn plate and pan over.
- ☐ Remove pan; invert onto serving plate. Pull apart to serve.

Nutrition Facts



Properties

Glycemic Index:1.73, Glycemic Load:5.79, Inflammation Score:-2, Nutrition Score:2.178695657493%

Nutrients (% of daily need)

Calories: 120.66kcal (6.03%), Fat: 7.96g (12.25%), Saturated Fat: 3.15g (19.71%), Carbohydrates: 9.5g (3.17%), Net Carbohydrates: 9.31g (3.39%), Sugar: 3.17g (3.52%), Cholesterol: 7.84mg (2.61%), Sodium: 118.78mg (5.16%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.77g (5.54%), Calcium: 59.34mg (5.93%), Phosphorus: 48.01mg (4.8%), Vitamin B2: 0.08mg (4.54%), Vitamin B1: 0.05mg (3.52%), Folate: 13.24µg (3.31%), Vitamin A: 163.2IU (3.26%), Manganese: 0.06mg (3.21%), Selenium: 2.11µg (3.01%), Vitamin E: 0.43mg (2.9%), Iron: 0.51mg (2.81%), Vitamin B3: 0.48mg (2.42%), Zinc: 0.33mg (2.18%), Vitamin K: 1.81µg (1.73%), Vitamin B12: 0.07µg (1.17%), Magnesium: 4.35mg (1.09%)