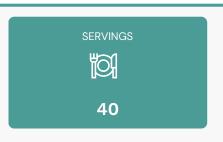


Grands!® Cheesy Herb Monkey Bread







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	

	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			
PROTEIN 9.18% FAT 59.34% CARBS 31.48%			

Properties

knife

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: Og (100%), Alcohol %: O% (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%)