



Monkey Bread Kabobs

 Popular

READY IN



55 min.

SERVINGS



20

CALORIES



264 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 22.5 ounce biscuit dough refrigerated pillsbury® (such as)
- 1 cup brown sugar
- 0.5 cup butter melted
- 2.5 teaspoons ground cinnamon
- 40 maraschino cherries
- 1.3 cups sugar white

Equipment

- baking sheet

- baking paper
- oven
- skewers

Directions

- Preheat oven to 350 degrees F (175 degrees C). Line three baking sheets and three cooling racks with parchment paper.
- Mix white sugar, brown sugar, and cinnamon together in a large resealable bag.
- Cut each biscuit into four pieces. Dip each biscuit piece in melted butter; transfer to sugar mixture. Gently shake bag to coat biscuits in sugar mixture.
- Thread three biscuit pieces onto a skewer; add a maraschino cherry. Repeat with three more biscuit pieces, ending with a maraschino cherry. Repeat with remaining ingredients to make 20 kabobs. Arrange kabobs on the prepared baking sheets.
- Bake in the preheated oven until biscuits are cooked through, about 15 minutes. Flip kabobs halfway through cooking.
- Transfer kabobs to prepared wire racks and let cool.

Nutrition Facts

PROTEIN 3.07% **FAT 33.08%** **CARBS 63.85%**

Properties

Glycemic Index:9.5, Glycemic Load:18.52, Inflammation Score:-2, Nutrition Score:3.9586956090415%

Nutrients (% of daily need)

Calories: 264.14kcal (13.21%), Fat: 9.93g (15.28%), Saturated Fat: 3.72g (23.22%), Carbohydrates: 43.11g (14.37%), Net Carbohydrates: 42.25g (15.36%), Sugar: 28.14g (31.27%), Cholesterol: 12.52mg (4.17%), Sodium: 340.55mg (14.81%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.07g (4.14%), Phosphorus: 139.4mg (13.94%), Vitamin B1: 0.14mg (9.1%), Selenium: 6.29µg (8.98%), Manganese: 0.18mg (8.87%), Iron: 1.2mg (6.68%), Vitamin B2: 0.1mg (5.74%), Folate: 22.62µg (5.66%), Vitamin B3: 1.09mg (5.44%), Vitamin E: 0.56mg (3.76%), Fiber: 0.87g (3.47%), Calcium: 34.15mg (3.41%), Vitamin A: 147.69IU (2.95%), Potassium: 90.86mg (2.6%), Copper: 0.05mg (2.38%), Vitamin K: 1.93µg (1.84%), Magnesium: 7.08mg (1.77%), Zinc: 0.19mg (1.29%), Vitamin B5: 0.12mg (1.23%), Vitamin B6: 0.02mg (1.03%)