



Slow-Cooker Turtle Monkey Bread

READY IN



135 min.

SERVINGS



12

CALORIES



347 kcal

DESSERT

Ingredients

- 0.7 cup brown sugar packed
- 0.5 cup butter
- 16.3 oz biscuits refrigerated canned
- 0.3 cup granulated sugar
- 0.3 cup milk chocolate chips
- 0.8 cup pecans
- 2 tablespoons whipping cream

Equipment

- paper towels
- sauce pan
- knife
- ziploc bags
- microwave
- measuring cup
- slow cooker

Directions

- Spray 4 1/2- to 5-quart slow cooker with cooking spray. In 2-cup microwavable measuring cup, mix brown sugar and butter; microwave uncovered on High 1 to 2 minutes, stirring every 30 seconds, until mixture is boiling and smooth.
- In large resealable food-storage plastic bag, place granulated sugar. Separate dough into 8 biscuits; cut each into fourths.
- Add a few of the biscuit pieces at a time to bag; shake to coat.
- Sprinkle 1/4 cup of the pecans in slow cooker; top with half of the biscuit mixture.
- Pour one-third of the butter mixture over biscuits in cooker. Repeat with 1/4 cup pecans and remaining biscuit mixture.
- Pour remaining butter mixture over biscuits, and sprinkle with remaining 1/4 cup pecans.
- Cover; cook on High heat setting 1 1/2 to 2 hours or until knife inserted in center comes out clean and biscuits are no longer doughy in center. Tops of biscuits will be moist and may appear unbaked. Turn off cooker.
- Carefully remove cover so condensation does not drip onto bread. Cover opening with paper towels; return cover to cooker.
- Let stand 10 minutes. Run a knife around edge of cooker; turn bread upside down onto heatproof serving plate.
- In 1-quart saucepan, heat cream over medium heat just to boiling.
- Remove from heat. Stir in chocolate chips until melted and smooth.
- Drizzle over monkey bread.
- Serve warm.

Nutrition Facts

PROTEIN 3.51% FAT 52.68% CARBS 43.81%

Properties

Glycemic Index:16.26, Glycemic Load:14.75, Inflammation Score:-3, Nutrition Score:6.0900000596176%

Flavonoids

Cyanidin: 0.66mg, Cyanidin: 0.66mg, Cyanidin: 0.66mg, Cyanidin: 0.66mg Delphinidin: 0.45mg, Delphinidin: 0.45mg, Delphinidin: 0.45mg, Delphinidin: 0.45mg Catechin: 0.45mg, Catechin: 0.45mg, Catechin: 0.45mg, Catechin: 0.45mg Epigallocatechin: 0.35mg, Epigallocatechin: 0.35mg, Epigallocatechin: 0.35mg, Epigallocatechin: 0.35mg Epicatechin: 0.05mg, Epicatechin: 0.05mg, Epicatechin: 0.05mg, Epicatechin: 0.05mg Epigallocatechin 3-gallate: 0.14mg, Epigallocatechin 3-gallate: 0.14mg, Epigallocatechin 3-gallate: 0.14mg, Epigallocatechin 3-gallate: 0.14mg

Nutrients (% of daily need)

Calories: 347.11kcal (17.36%), Fat: 20.82g (32.04%), Saturated Fat: 7.67g (47.94%), Carbohydrates: 38.97g (12.99%), Net Carbohydrates: 37.87g (13.77%), Sugar: 20.54g (22.82%), Cholesterol: 23.55mg (7.85%), Sodium: 427.7mg (18.6%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.12g (6.24%), Manganese: 0.44mg (21.87%), Phosphorus: 186.93mg (18.69%), Vitamin B1: 0.21mg (13.75%), Selenium: 7.82µg (11.17%), Iron: 1.52mg (8.45%), Vitamin B2: 0.13mg (7.6%), Folate: 28.82µg (7.21%), Vitamin B3: 1.38mg (6.91%), Copper: 0.11mg (5.63%), Vitamin E: 0.84mg (5.58%), Vitamin A: 277.35IU (5.55%), Fiber: 1.09g (4.38%), Potassium: 146.9mg (4.2%), Calcium: 40.88mg (4.09%), Magnesium: 15.5mg (3.87%), Zinc: 0.48mg (3.22%), Vitamin K: 2.54µg (2.42%), Vitamin B5: 0.2mg (2.02%), Vitamin B6: 0.04mg (1.86%), Vitamin B12: 0.07µg (1.23%)