

## The Ingredients

- · 4 pkgs. of canned biscuits
- 1 tbsp. ground cinnamon
- 1/2 cup plus 3 tbsp. granulated sugar
- 1/2 cup brown sugar
- 3/4 cup (3 sticks) butter

## The Instructions

- Preheat oven to 350 degrees.
- · Cut 4 cans of biscuits into quarters and roll them in a mixture of 3 tbsp. sugar and 1 tbsp. of ground cinnamon.
- Transfer sugared biscuits to a greased bundt pan.
- On the stove, mix and boil ½ c. sugar, ½ c. brown sugar and ¾ c. butter.
- After mixture comes to a boil, pour over the top of the biscuits dispersing evenly.
- Bake for 45 minutes.

REFERENCE: MINNESOTAN SECRET RECIPIES