

Cook with Books: Five Little Monkeys

by Jen Geary



Five Little Monkeys is such a fun story to share with your kids, and it's even better if you have some Monkey Bread to go along with it! This is a super easy recipe that's great for a snack or for breakfast.



You just need a few ingredients--most of which you probably already have!



Combine the brown sugar and cinnamon and mix well.



Cut the cinnamon rolls into smaller pieces. I usually cut them into thirds one direction and in half the other way, but it's up to you how large or small you want the pieces.



Coat the cinnamon roll pieces in the brown sugar and cinnamon mixture.



Put half of the coated cinnamon roll pieces into a greased Bundt pan. Melt half a stick of butter and pour over the pieces and if you want, add chopped pecans. My kids don't like nuts, so I only put it on one side. Then add the rest of the cinnamon rolls and repeat the butter and nuts. Pop it in the oven and you'll have a delicious treat in no time!

Here's the complete recipe:

Ingredients:

- 3 cans of cinnamon rolls
- 1 cup brown sugar
- 2 teaspoons cinnamon
- 1 stick of butter
- 1 cup chopped pecans (optional)

Directions:

1. Spray a Bundt pan with cooking spray and set aside.
2. Mix brown sugar and cinnamon together.
3. Cut up cinnamon rolls and coat in the sugar and cinnamon mixture.
4. Place half of the cinnamon rolls in the Bundt pan.
5. Pour half a stick of melted butter over the rolls and top with pecans.
6. Place remaining cinnamon rolls in the pan and top with butter and pecans.
7. Bake at 325-350 degrees (I usually set my oven at 335) for about 30 minutes.