

Monkey Bread Tip/Tortilla Shell Baker

Preheat oven to 350°F (180°C). Lightly brush inside of **Tortilla Shell Baker** with canola oil using **Chef's Silicone Basting Brush**. Combine ¼ cup (50 mL) sugar and ½ tsp (2 mL) cinnamon in large **Coating Tray**. Using **Professional Shears**, cut 5 homestyle buttermilk biscuits (10.2 oz/340 g pkg) into quarters. Roll in cinnamon/sugar mixture and place in Baker. In **(1-cup/250-mL) Silicone Prep Bowl**, microwave 4 tbsp (60 mL) butter, uncovered, on HIGH 30-45 seconds or until melted. Add 3 tbsp (45 mL) brown sugar and mix until well blended. Pour over biscuits. Bake 29-33 minutes or until biscuits are golden brown and no longer doughy in center. Cool 10 minutes in Baker. Invert Baker onto plate. Carefully remove Baker and serve.



Cheesy Monkey Bread Tip/Tortilla Shell Baker

Preheat oven to 350°F (180°C). Lightly brush inside of **Tortilla Shell Baker** with canola oil using **Chef's Silicone Basting Brush**. In large **Coating Tray**, combine ¼ cup (50 mL) grated Parmesan cheese and ½ tbsp (7 mL) **Italian Seasoning Mix**. Slice 3 mozzarella string cheese sticks to get 30 slices total. Using **Professional Shears**, cut 5 homestyle buttermilk biscuits (10.2 oz/340 g pkg) into quarters. Open one side of biscuit; place 1 slice of cheese into center and pinch closed. Repeat with remaining biscuits. Coat each biscuit in Parmesan/seasoning mixture. Place biscuits in Baker; arrange remaining cheese around and in between biscuits. Pour 1 tbsp (15 mL) olive oil over biscuits. Bake 30-35 minutes or until biscuits are golden brown and no longer doughy in center. Cool 10 minutes in Baker. Invert Baker onto plate. Carefully remove Baker and serve with pizza sauce, if desired.

Cheesy Monkey Bread with Pepperoni: Chop 20 pepperoni slices. Together with the cheese slices, place chopped pepperoni inside biscuits and sprinkle around and in between biscuits. Proceed with directions.