

Big Ray39s Mexican Monkey Bread

Oscar · 29/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

55 mins

Description

I made this last night and WOW it was delicious I actually made it for a breakfast dish one time and I think its perfect for that as well

Ingredients

- - cooking spray - 2 tablespoons butter
- melted - 1 (16.3 ounce) package refrigerated buttermilk biscuit dough
- separated and each portion cut into quarters - 1 ¼ cups shredded Cheddar cheese
- divided - ¾ cup jalapeno pepper slices
- divided - ¾ teaspoon dried parsley flakes
- divided - ¼ cup shredded mozzarella cheese

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Prepare a 9x5-inch loaf pan with cooking spray. Pour melted butter into a small bowl. Dip each piece of biscuit dough in melted butter to coat. Arrange enough of the biscuit dough pieces in the bottom of the loaf pan to form a single layer; top with 1/2 cup Cheddar cheese
2. 1/4 cup pepper slices
3. and 1/4 teaspoon parsley. Repeat layering once and top with remaining biscuit dough pieces
4. pepper slices
5. and parsley flakes. Mix remaining 1/4 cup Cheddar cheese and mozzarella cheese together in a bowl; spread over the top of the ingredients to cover. Bake in preheated oven until golden brown
6. 40 to 45 minutes. Cool bread in pan for 5 minutes before inverting onto a plate to serve.