

Biscuit Bubble Bread

These little biscuits are finger-licking good!

Serves 10



Level: Medium

Ingredients:


- 1/2 cup sugar
- 1 teaspoon cinnamon
- 2 tubes (7.5 ounce) canned biscuits

Topping:

- 4 tablespoons margarine, melted
- 1 teaspoon water
- 1/3 cup brown sugar
- 1 teaspoon cinnamon



Kids' Tool Kit

- Measuring cups 
- Measuring spoons
- Zip-type bag
- Scissors or pizza cutter
- Cutting board
- 9x9-inch pan
- Mixing bowl
- Knife
- Serving plater or baking sheet

Chef's Choice

- Biscuit Bubble Bread
- Banana
- Milk



Directions:

Remember to wash your hands!

1. Preheat oven to 350 degrees.
2. Combine sugar and 1 teaspoon cinnamon in a zip-type bag.
3. Cut each biscuit into 4 pieces and add to sugar mixture in bag. Shake to coat well.
4. Lightly coat a 9x9-inch pan with cooking spray and place biscuits in pan.
5. In a mixing bowl, combine topping ingredients and pour over biscuits.
6. Bake 18 to 20 minutes, until golden brown.
7. Remove from oven and let cool.
8. Cover top of pan with a large platter and flip the bread over to serve.



Helpful Hints: Buy canned biscuits when they are on sale and use them to make this simple bubble bread for breakfast or a snack. There are as many names for this bread as there are ingredients you can add. For special occasions, add maraschino cherries, nuts or raisins. Similar recipes recommend using a bundt pan but if you don't have one, try using a square pan like we did!



Safety Tip: The butter and sugar topping that is poured over the bread makes a wonderful glaze for the biscuits, but it could also burn your fingers or your tongue! Carefully flip the bread over and keep the hot, sticky syrup from dripping on your hands. It's hard to wait to taste, but let it cool just a bit first!

Nutrition Facts

Serving Size 8 pieces (66g)	
Servings Per Container 10	
Amount Per Serving	
Calories 210	Calories from Fat 5
% Daily Value	
Total Fat 5g	8%
Saturated Fat 1g	5%
Cholesterol 0mg	0%
Sodium 420mg	17%
Total Carbohydrate 38g	13%
Dietary Fiber 0g	0%
Sugars 17g	
Protein 3g	
Vitamin A 4%	Vitamin C 0%
Calcium 2%	Iron 6%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
Calories: 2,000 2,500	
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

For more information about this and other fun recipes: contact your county extension office or visit the Web site at www.kidsacookin.ksu.edu, or e-mail kidsacookin@ksu.edu.