

## Biscuit Bubble Bread

*These little biscuits are finger-licking good!*

10 servings

### Ingredients:

Bread:

- 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

### Directions:

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.
7. Cover top of pan with a large platter and flip the bread over to serve.

**Nutrition Facts:** 8 pieces provides 210 calories, 5g total fat, 0mg cholesterol, 420mg sodium, 38g total carbohydrate

This material was funded by USDA's Supplemental Nutrition Assistance Program (SNAP) through a contract awarded by the Kansas Department for Children and Families. USDA is an equal opportunity employer and provider. SNAP provides nutrition assistance to people with low income. It can help you buy nutritious foods for a better diet. To find out more call 1-800-221-5689.

K-State Research and Extension  
Family Nutrition Program

**Kids a Cookin'**

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**Chef's Choice**  
Bicuit Bubble Bread  
Banana  
Milk

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