
Easy Bubble Bread

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

Servings: 8

4 tubes buttermilk biscuits

3/4 cup sugar

1 tablespoon cinnamon

1/2 cup pecans, chopped

1 cup sugar

1 cup pancake syrup

1 1/2 sticks butter

Cut each biscuit into fourths. Roll in a mixture of cinnamon and 3/4 cup of sugar.

Grease a tube pan. Arrange the biscuit pieces in layers, topping each layer with pecans. Sprinkle the cinnamon/sugar mixture over the top layer, using no more than 1/2 cup. Let sit for 45 minutes before baking (or overnight).

In a saucepan, melt together the sugar, syrup and butter. Bring to a boil and boil for 1 minute. Pour over the bread.

Bake at 350 degrees for one hour.

Turn onto a serving dish with a lip (for catching extra syrup which may run off as it cools.)

Breads, Muffins

Per Serving (excluding unknown items): 482 Calories; 22g Fat (39.2% calories from fat); 1g Protein; 75g Carbohydrate; 1g Dietary Fiber; 47mg Cholesterol; 209mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 4 1/2 Fat; 5 Other Carbohydrates.