

Savory Overnight Monkey Bread

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Servings: 8

8 ounces hamsteak, chopped

5 large eggs

1/2 cup heavy cream

1/2 teaspoon pepper

2 tubes (16.3 ounce ea) biscuit dough

6 ounces (1-1/2 cups) sharp cheddar cheese, shredded

3 scallions, thinly sliced

Preparation Time: 15 minutes

Cook Time: 45 minutes

Cut the biscuits crisscross into eight even wedges.

In a large nonstick skillet over medium-high heat, cook the ham, stirring occasionally, until browned, about 5 minutes. Set aside.

In a large bowl, whisk the eggs, cream and pepper. Add the biscuit dough. Toss to coat. Gently fold in the ham, cheese and scallions. Cover tightly. Refrigerate overnight.

Preheat the oven to 350 degrees.

Stir the monkey bread mixture using a rubber spatula to ensure that the liquid is evenly dispersed. Transfer to a greased Bundt pan.

Bake until puffed, golden, and no longer wet, about 35 minutes.

Let the bread sit for 10 minutes. Carefully invert onto a platter. Serve.

Per Serving (excluding unknown items): 478 Calories; 38g Fat (72.1% calories from fat); 26g Protein; 7g Carbohydrate; trace Dietary Fiber; 242mg Cholesterol; 703mg Sodium. Exchanges: 1/2 Grain(Starch); 3 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 5 1/2 Fat.