

Pumpkin Cinnamon Roll Monkey Bread

Ingredients:

2/3 cup sugar
2 tablespoons pumpkin pie spice
3, 12.4 ounce cans refrigerated cinnamon rolls
1 cup brown sugar
1/2 cup butter
2/3 cup canned pure pumpkin



Directions:

Preheat your oven to 350 degrees.

Take a large plastic bag and add sugar and pumpkin pie spice.

Close bag and shake together well. Set aside.

Open 3 cans of refrigerated cinnamon rolls.

Separate the rolls and cut each one into 4 pieces.

Place some of the cut cinnamon roll pieces into the bag and shake to evenly coat.

Spray a bundt pan with non-stick cooking spray.

Place the coated cinnamon roll pieces into the bottom of the prepared pan.

Repeat until you have used all of your cinnamon roll pieces.

In a microwave safe cup or bowl, add brown sugar, butter and pumpkin.

Melt in the microwave and stir together until well combined.

Evenly pour the sauce over the cinnamon roll pieces in the pan.

Bake in the oven for 35 to 40 minutes.

Remove from oven and place onto a wire rack to cool for 15 to 20 minutes.

Place a serving plate over the pan.

Turn the plate and pan over.

Remove the pan and let the monkey bread cool completely.

If your canned cinnamon rolls came with icing, if you like, you can drizzle it over your monkey bread.