

## Pull-Apart Savory Bread (Monkey Bread) from Cynthia Johnson-Guarino

### Ingredients

1/3 cup butter or margarine melted  
3/4 teaspoon dried dill weed  
3/4 teaspoon garlic powder  
2 cans flaky layers refrigerated biscuits 10.2 oz each  
2 1/2 cups shredded colby Monterey jack cheese blend

### Instructions

1. Heat oven to 350 degrees
2. Generously grease 12 cup fluted bundt pan with shortening or cooking spray
3. In a small bowl, mix melted butter, dill weed, and garlic powder. Separate each can of dough into 5 biscuits and cut each biscuit into 4 pieces. Coat half of the biscuits in butter mixture arrange in pan
4. Sprinkle 2 cups of the cheese over the dough. Coat remaining dough pieces i butter mixture and place over cheese. Sprinkle with remaining cheese.
5. Bake 30-35 minutes or until golden brown. Let stand for 5 minutes. Place upside down over plate remove pan, Pull apart and serve.