
Bacon Monkey Bread

Canned biscuits make this savory pull-apart bread convenient.

- 11 slices bacon, cooked and crumbled
- ½ cup grated Parmesan cheese
- 1 small onion, chopped
- 3 (10-ounce) cans refrigerated buttermilk biscuits
- ½ cup butter or margarine, melted

Combine first 3 ingredients; set aside.

Cut biscuits into fourths. Dip each piece in butter, and layer one-third in a lightly greased 10-inch Bundt pan.

Sprinkle half of bacon mixture over biscuits; repeat layering procedure, ending with biscuits.

Bake at 350° for 40 minutes or until golden. Let cool in pan 10 minutes; invert onto a serving platter, and serve immediately. **Yield:** one 10-inch ring.