

Dutch Oven Gorilla Bread

12" Deep Dutch Oven

1/2 cup granulated sugar
3 tsp cinnamon
1 stick butter
1 cup packed brown sugar
1 – 8 oz package cream cheese
2 – 10 count cans biscuits
1-1/2 cups chopped nuts

Spray Dutch oven with Pam. Mix the granulated sugar and cinnamon in plastic bag. In a saucepan, melt the butter and brown sugar over low heat, stirring well; set aside. Cut the cream cheese into 20 equal cubes. Press the biscuits out with your fingers. Place a cube of cream cheese in the center of each biscuit, wrapping and sealing, and place in cinnamon/sugar mixture and shake to coat. Sprinkle 1/2 cu of the nuts into the bottom of the Dutch oven. Place half of the prepared biscuits in the pan. Pour half of the melted butter mixture over the biscuits, and sprinkle on 1/2 cup of nuts. Layer the remaining biscuits on top and pour the remaining butter mixture over the biscuits, and sprinkle with remaining 1/2 cup of nuts. Bake at 350° for 30 minutes. Rotate oven often. Remove from heat and cool for 5 minutes. Invert oven and shake lightly to release bread. Serve on lid.

Note: you may use a short, clean aluminum or stainless tube in the center of the oven to promote even baking.