**Monkey Bread**

1. **Preheat oven to 350\*F. Grease a 9 inch round cake pan.**
2. **Mix together with a pastry blender in a medium bowl:**

**1 cup flour ½ tsp salt 2 Tbsp margarine**

**2 tsp baking powder**

1. **Set pastry blender in the sink (no longer using it). With a fork stir into above mixture ½ cup milk.**
2. **Stir to form a dough (should come away from the sides of bowl to form a ball).**
3. **In a small bowl combine ¼ cup white sugar and ½ tsp cinnamon.**
4. **Toss “toonie” sized pieces of dough in the sugar mixture to coat and placed in the greased pan. Use up all dough and all sugar mixture.**
5. **In a small saucepan melt 2 Tbsp margarine and ¼ cup brown sugar over medium heat on the small burner of stovetop. Remember to stir slowly and constantly just until both are dissolved.**
6. **Pour sauce evenly all over the dough in the cake pan.**

**Bake for 15-18 minutes until golden and centre is firm to touch. Remove from oven carefully. With oven mitts. Place a plate on top of pan face down and with oven mitts quickly flip over so monkey bread inverts onto plate.**

**\*\*Serve as a pull apart bread…no knives needed but watch out its hot but ooey gooey good!!**