**Easy Monkey Bread**

**Ingredients**

* 1 (12 ounce) package refrigerated biscuit dough
* 1/3 cup white sugar
* 3/4 teaspoon ground cinnamon
* 2 tablespoons and 2 teaspoons margarine
* 1/3 cup packed brown sugar
* 3 tablespoons and 2-3/4 teaspoons chopped walnuts (optional)
* 2 tablespoons and 2 teaspoons raisins

**Directions**

1. Preheat oven to 350 degrees F (175 degrees C). Grease one 9 or 10 inch round cake pan.
2. Mix white sugar and cinnamon in a plastic bag. Cut biscuits into quarters. Shake 6 to 8 biscuit pieces in the sugar cinnamon mix. Arrange pieces in the bottom of the prepared pan. Continue until all biscuits are coated and placed in pan. If using nuts and raisins, arrange them in and among the biscuit pieces as you go along.
3. In a small saucepan, melt the margarine with the brown sugar over medium heat. Boil for 1 minute. Pour over the biscuits.
4. Bake at 350 degrees F (175 degrees C) for 10 - 15 minutes. Let bread cool in pan for 5 minutes, turn out onto a plate. Do not cut! The bread just pulls apart.