

CINNAMON SUGAR BISCUIT BITES

1 (16 - oz) can refrigerated biscuits (8 count) like Buttermilk or Homestyle Biscuits (*Do not use flaky layered "Grands"*)

1 stick (1/2 cup) melted butter

1 cup sugar

1 tablespoon cinnamon

Preheat the oven to 350 degrees F. Line a baking sheet with parchment paper. Set aside.

Separate the biscuits from each other and then cut each biscuit into fourths or smaller bite-size pieces if you prefer.

Place the pieces on the pan with a little space between them and bake for 10 to 12 minutes or until lightly golden brown.

While they are baking, combine the sugar and cinnamon in a bowl and melt the butter in another bowl.

When the biscuits are done, dip each biscuit in the butter and then roll in the cinnamon sugar making sure to cover it completely. Serve immediately.*

* I served them cold and they were delicious.