

Sticky Bun Breakfast Ring

- 2 small tubes refrigerated buttermilk biscuits or 1 tube Pillsbury Grands buttermilk biscuits.
- 3 tbsp melted butter
- ½ cup pancake syrup (any brand you like)
- ⅓ cup packed light brown sugar
- ½ tsp cinnamon
- ¼ cup chopped pecans (optional)
- ¼ cup chopped almonds (optional)

Preheat oven to 375.

Spray a fluted pan with non-stick spray.

Combine the melted butter and syrup in a small bowl and set aside.

In another bowl combine brown sugar, cinnamon, and nuts (if desired).

Place half the syrup mixture in the bottom of the fluted pan. Then sprinkle half the brown sugar mixture on top.

Lay biscuits on the bottom of the pan, overlapping edges to form a ring.

Top with remaining syrup and sugar mixtures.

Bake for 20 - 25 minutes or until golden brown.

Cool for 1 minute in the pan, then invert onto serving platter.