



Grilled Monkey Bread

INGREDIENTS

¾ cup plus 2 tbsp. Hy-Vee granulated sugar
1 tbsp Hy-Vee ground nutmeg
½ cup Hy-Vee salted butter
½ cup Hy-Vee brown sugar, packed
2 (12.4-oz. each) cans Hy-Vee refrigerated cinnamon rolls with icing
½ cup Hy-Vee chopped pecans, plus additional for garnish
Hy-Vee caramel-flavored syrup

PREPARATION

- 1** Prepare a charcoal or gas grill for indirect cooking over medium heat (350°). Cut a 24x18-inch sheet of heavy foil. Fold 1 inch up on each edge; spray foil with nonstick spray and set aside.
- 2** Combine sugar and ground nutmeg in a small bowl; set aside. Microwave butter and brown sugar in a microwave-safe bowl on HIGH 1 to 1½ minutes or until melted, whisking halfway through. Remove rolls from cans; do not separate into rolls. Set icing packets aside. Cut dough logs into 1-inch pieces.
- 3** Dip pieces, one at a time, into butter mixture; shake off excess. Coat with sugar-nutmeg mixture. Place coated cinnamon roll pieces in center of prepared foil in a single layer; top with pecans. Pour remaining butter mixture over cinnamon roll pieces. Fold up long sides, leaving a 4-inch opening on top; double-fold short sides to close sides.
- 4** Grill packet 25 to 30 minutes or until cinnamon rolls are golden brown and cooked through. Cool slightly; drizzle with reserved icing packets. Garnish with caramel syrup and additional chopped pecans, if desired.

NUTRITION FACTS

Calories: 590
Total Fat: 26g
Saturated Fat: 13g
Trans Fat: 0g
Cholesterol: 30mg

Sodium: 690mg
Carbohydrates: 82g
Fiber: 1g
Sugar: 58g
Protein: 5g