**Cinnamon Pull-Aparts**

Serves 6 - 8

Just right for your morning sweet tooth.

4 rolls refrigerator biscuits ( 10 per roll )   
1/2 cup sugar   
1/2 cup brown sugar   
1/2 pkg. butterscotch pudding ( cook type - NOT instant )   
1/2 cup melted butter   
?? cinnamon - raisins - nuts as desired

COOKING INSTRUCTIONS:

1. Oil 12” Dutch oven and pre-heat

2. Mix together sugars and pudding.

3. Dip rolls one at a time in butter - then roll in sugar mixture.

4. Line bottom of oven with rolls - leaving 1/2” between .

5. sprinkle with cinnamon, raisins and nuts.

6. Layer with remaining dipped rolls overlapping bottom layer.

7. Evenly distribute remaining sugar mixture over rolls.

8. Drizzle remaining butter over rolls.

9. Sprinkle with additional cinnamon.

10. Cover and bake for 30 - 40 minutes at 350 º. Check after 20 minutes and remove bottom coals.

11. Immediately turn out of oven when done.

CHARCOAL HINTS: Use 10 to 12 briquettes underneath and 14 to 16 on the lid. You need the oven very HOT!

Source: Leanne Brook