

CRANBERRY & BRIE HOLIDAY PULL-APART BREAD

Serves 8 to 12

Nonstick cooking spray

1 pound rind-on Brie cheese, cut into 1-inch cubes

2 (16-ounce) cans refrigerated biscuit dough

1 teaspoon coarsely chopped fresh thyme leaves

1 teaspoon coarsely chopped fresh rosemary

1 (14-ounce) can whole-berry cranberry sauce

1 Preheat the oven to 350°F. Coat a 10-cup Bundt pan with cooking spray. 2 Open the can of dough and separate the individual biscuits. Using your hands, tear each round in half. Flatten a piece of torn dough in your palm and place 1 cube of Brie in the center. Pinch the dough around the cheese to enclose it, then roll it into a small ball. Repeat with the remaining dough and Brie.

3 Place a layer of the cheese-filled dough balls in the bottom of the prepared pan, spacing them out evenly. Sprinkle this layer with one third each of the thyme and rosemary leaves, then spoon about one third of the cranberry sauce evenly over the top. Repeat this layering until all the ingredients have been added to the pan, finishing with the cranberry sauce.

4 Bake until the dough is golden brown and the cranberry sauce is bubbling on top, about 40 minutes. Transfer the pan to a wire rack and let cool for 10 minutes. Invert the monkey bread onto a serving plate (see box, below), and serve warm.

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