

Caramel Pull-A-Parts

1. Buy 2 cans of Grand Size Biscuits. Flavor choice is up to you.
2. Heat up your choice of caramel sauce for about 20 seconds in the microwave. Any flavor of caramel will work here!
3. Pour about one third of the jar in the bottom of a Bundt pan you have sprayed with your favorite non stick spray.
4. Tear each biscuit into 5 or 6 pieces and put the pieces on top of the sauce.
5. After one can, pour on another third of the sauce and repeat with the other can of biscuits.
6. Top with the last third of the sauce. If you wish, you can do this the evening before you plan to bake it.
7. Bake at 375 for 45 minutes for a Bundt pan. (Adjust if you use a smaller pan with one can of biscuits.)
8. Carefully flip the Bundt pan over on a platter, and let everyone dig in.

You can add raisins, pecans, whatever you like! Enjoy.

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