

BLACKBERRY MONKEY BREAD MUFFINS RECIPE

Ingredients

- 1 package of Refrigerated biscuits (we used Pillsbury Grands Biscuits)
- 1/2 cup sugar
- 2 Tablespoons (Tbsp) Cinnamon
- 1 stick butter, melted
- Cherchies® Seedless Blackberry Preserves (about 1 Tablespoon (Tbsp) per muffin (or Cherchies®Lem'n Raspberry Marmalade)
- Zest of one lemon, divided
- Lemon Cream Cheese Icing (below)

Lemon Cream Cheese Icing

- 4 oz. room temperature, cream cheese
- lemon zest
- Juice of one lemon
- 1 1/2 cups powdered sugar
- 1 teaspoon vanilla



Preparation

1. Add the sugar and cinnamon to a resealable plastic bag and shake the bag. Open the biscuits and cut biscuits into sixths with kitchen shears or a sharp knife. (This is a great family activity).
2. Lightly grease muffin pan with cooking spray or place muffin liners into trays. Place four biscuits into each muffin tin, and pour melted butter over the biscuits. Drizzle about 1 Tablespoon of Cherchies® Seedless Blackberry Preserves over biscuits. Sprinkle biscuits with half of the lemon zest.
3. Bake muffins at 350 degrees for about 15-20 minutes, or until golden brown. While muffins are baking, prepare the icing by mixing together the cream cheese, powdered sugar, lemon zest, lemon juice, and vanilla.
4. Remove muffins from oven and cool about 6-9 minutes before serving. Drizzle with icing and serve warm. Ohhhh my goodness.