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## Lem'n Raspberry Monkey Bread Muffins Recipe

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### LEM'N RASPBERRY 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® Lem'n Raspberry Marmalade), or Cherchies® Blackberry Preserves (about 1 Tablespoon (Tbsp) per muffin
- 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. Place muffin liners into the trays. Place four biscuit pieces into each muffin tin, and pour melted butter over the biscuits. Drizzle about 1 Tablespoon of Cherchies® Lem'n Raspberry Marmalade 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 glaze 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...Enjoy!



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