



MONKEY BREAD TO SHARE

(This will take some time to bake, so you might want to either mix it up ahead of time, or do it first thing with the kids, then do the lesson.)

Ingredients

- ½ cup granulated sugar
- 1 teaspoon cinnamon
- 2 cans (16.3 oz each) refrigerated buttermilk biscuits
- ½ cup chopped walnuts, if desired
- ½ cup raisins, if desired
- 1 cup firmly packed brown sugar
- ¾ cup butter or margarine, melted

Directions

1. Heat oven to 350°F. Lightly grease 12-cup fluted tube pan with shortening or cooking spray. In large -storage plastic food bag, mix granulated sugar and cinnamon.
2. Separate dough into 16 biscuits; cut each into quarters. Shake in bag to coat. Arrange in pan, adding walnuts and raisins among the biscuit pieces.
3. In small bowl, mix brown sugar and butter; pour over biscuit pieces.
4. Bake 28 to 32 minutes or until golden brown and no longer doughy in center. Cool in pan 10 minutes. Turn upside down onto serving plate; pull apart to serve. Serve warm.

WORLD HUNGER COLLECTION BANK

Materials

2-litre soda bottle or large coffee can with lid
Craft paint

Instructions

1. Paint container green.
2. Paint on pictures of fruits and vegetables, i.e, carrots, apples, etc., so that it resembles a garden.
3. Tape or paint on a title (such as "World Hunger Collection Jar").
4. Collect money until full, then send to World Hunger Relief fund.
5. Reuse container.

