

Ingredients

- 3 (16.3-oz.) cans refrigerated buttermilk biscuits (the non-flaky ones)
- 3/4 cup granulated sugar
- 1 Tbsp. pumpkin pie spice
- 1/2 cup (1 stick) salted butter
- 1 cup packed light brown sugar
- 1/2 cup heavy cream
- 1/2 cup pure pumpkin puree (not pie filling)
- 1 tsp. vanilla extract

Directions

1. Preheat the oven to 350°F.
2. Cut each biscuit into quarters.
3. In a large zip-top bag, combine the granulated sugar and pumpkin pie spice. Add half the biscuit pieces, seal the bag, and shake well to coat. Place the pieces in an even layer in a 10-cup Bundt pan. Repeat with the remaining biscuit pieces and sugar.
4. In a medium saucepan, heat the butter and brown sugar over medium heat until the sugar is mostly melted, 2 to 3 minutes. Whisk in the heavy cream and pumpkin puree. Bring to a simmer and cook, stirring frequently, until well combined and slightly thickened, 3 to 5 minutes. Remove from the heat and whisk in the vanilla. Pour the mixture over the biscuits.
5. Place the Bundt pan on a rimmed baking sheet and bake until the bread has puffed up by about 2 inches and is a deep dark brown on top, 45 to 50 minutes. Let the bread cool in the Bundt pan on a wire rack for 15 minutes.
6. To unmold the bread, loosen the edges with an offset spatula. Place a dinner plate or serving platter over the top of the Bundt pan. With oven mitts, hold the pan and dinner plate together, then flip over. Carefully lift off the Bundt pan (give it a few taps if the bread doesn't seem to be releasing), allowing the bread to slide out onto the plate.
7. Serve the monkey bread warm or at room temperature.