![C:\Users\achiu\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\JAJ355U3\Gerald-G-Fast-Food-Breakfast-FF-Menu-1[1].png]()

Bubble Bread

Ingredients

1/3 cup brown sugar

3 TBSP margarine

1 TBSP water

1 can refrigerated biscuits

Directions

1. In the round glass dish, combine brown sugar, margarine and water.
2. Microwave on high for 1 minute
3. Remove dish from microwave, USING HOT PADS and stir ingredients until evenly combined
4. Cut biscuits into 4ths using a knife or pizza cutter
5. Place the biscuits on top of the melted brown sugar mixture
6. Microwave on high for 2 minutes until the dough is not sticky to the touch
7. Remove from the microwave and allow for STANDING time
8. To serve the bubble bread, place a plate on top of the round dish and turn both upside down
9. Pull the pieces apart with your fingers and enjoy eating!