

Tony and Dan's Sticky Piggy Bread

Ingredients:

3 tubes	Refrigerated biscuit dough*
12 strips	Bacon
3/4 cup	Sugar
1 tsp	Cinnamon
1 cup	Butter, salted
1/2 cup	Brown Sugar
1/4 cup	Maple Syrup
1 bottle	Caramel Sauce



Instructions:

- Preheat charcoal briquettes. Line cast iron dutch oven with foil and parchment paper.
- Cook and roughly chop bacon, and set aside.
- Cut each biscuit into quarters. *Can use honey butter, buttermilk, or regular biscuits.
- Combine sugar with cinnamon in a gallon-sized plastic bag, seal bag and shake to mix. Add biscuit quarters to bag. Seal and vigorously shake until cinnamon sugar mixture evenly coats all the pieces of dough.
- Melt butter and brown sugar together. Add maple syrup and stir until combined.
- Layer dough pieces in the pan. Squeeze on a generous layer of caramel sauce.
- Pour sweet butter mixture over the caramel. Squish biscuit pieces down into the butter mixture so they're all coated and/or submerged. Add bacon pieces on top.
- Place dutch oven on 14-15 hot briquettes and cover. Add 14-15 briquettes on top of the lid. (Can also bake in 350-degree oven) Bake for about 45-45 minutes or until dough is cooked. Let stand for five minutes, if you can!
- Try not to burn your fingers as you tear off pieces!

You can find recipes, deals, discounts and other great resources for RVers and campers including a weekly podcast at StressLessCamping.com

