



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Caramel Coffee Cake

2 (10-12 ounce) tubes or 3 (7.5 ounce) tubes refrigerator biscuits

1 cup brown sugar

1 cup (1/2 pint) whipping cream (half and half does not work)

Heat oven to 350 degrees.

Stand biscuits upright in a circle in a greased Bundt pan or any solid bottom tube pan.

Sprinkle brown sugar on top of biscuits. Pour whipping cream over sugar and biscuits.

Bake 30 minutes or until golden brown. Allow to stand 10 minutes before inverting on a plate.

Spread excess caramel sauce on the rolls.