



FUN FACT

Former First Lady Nancy Reagan served pull-apart bread in the White House at Christmas in 1985, which led to its popularity in the US.

WARNING!
Ask for an adult's permission before using a mixer, the stove, or the oven.



Bake up glazed pull-apart bread

Ingredients

For the bread

- 1 stick butter, melted, plus more for greasing the pan
- 1 cup packed dark brown sugar
- 2 teaspoons ground ginger
- 2 teaspoons cinnamon
- 1 teaspoon cloves
- 1 teaspoon allspice
- ½ teaspoon nutmeg
- ½ teaspoon salt
- Two 16-ounce cans store-bought refrigerated homestyle biscuit dough (such as Pillsbury Grands)

For the glaze

- 4 ounces cream cheese, room temperature
- 4 tablespoons butter, room temperature
- 1 cup powdered sugar
- 1 teaspoon vanilla
- ¼ teaspoon ground ginger
- 3 to 4 tablespoons milk

Instructions

1. Heat oven to 350° F and generously butter a Bundt pan. In a shallow bowl, combine the brown sugar, ginger, cinnamon, cloves, allspice, nutmeg, and salt. Mix well.
2. Cut the biscuit dough into quarters. Working a few pieces at a time, dunk them in the melted butter, then transfer to the sugar and spice mix, tossing to coat. Place the pieces into the prepared pan and repeat with remaining biscuit dough.
3. Drizzle any remaining melted butter over the top and sprinkle with any remaining sugar and spice mix. Bake the pull-apart bread for 30 minutes or until the biscuit dough is puffed and browned. Carefully remove the bread from the oven and let it rest for 10 minutes before inverting it onto a serving plate. Let cool completely.
4. Meanwhile, combine the cream cheese, butter, powdered sugar, vanilla, and ginger in a large bowl and beat with an electric mixer to combine. Add the milk, 1 tablespoon at a time, while continuing to mix, until the glaze is the consistency of honey. Spoon the glaze over the bread and serve with plenty of napkins. Makes 16 servings.



LIFE HACK

SNAP A GREAT FAMILY PHOTO

When the holidays are approaching and relatives are getting together, many families decide to take a group photo. You can help! First, gather your family members in a setting where they will be comfortable, like outside your home or in a nearby park. Position everyone in a spot where they are standing in full natural shade so the sun won't be dappled across their faces or in their eyes. Ask everyone to relax and to avoid standing up perfectly straight—if they bend a knee or an elbow, they will appear less stiff and more natural. Vary poses, from smiling to silly. Finally, take a couple of pictures after the photo shoot is over—candid shots often make the best photos!



Be yourselves!