Easy Cinnamon Rolls

Serves: 10

Ingredients:

- ½ stick butter
- ½ cup brown sugar
- ½ cup nuts
- 1 tbsp. water
- ½ cup white sugar
- 1 tsp. cinnamon
- 2 cans refrigerated biscuits

Instructions:

- Take 2 tbsp. melted butter with the brown sugar, nuts and water and place in the bottom of a 10 inch Bundt pan.
- Mix white sugar and cinnamon together. Dip each biscuit lightly in rest of melted butter then into sugar and cinnamon mixture.
- Place each biscuit on end in Bundt pan; pinch tips or sides of biscuits slightly together (this helps prevent ring from falling apart when served). Bake at 400 degrees for 20-25 minutes. After baking turn biscuit ring out onto plate. Serve immediately. (Or cool the rolls to serve later. Reheat to serve if you like).