**Chef hat manMicrowave Caramel Rolls**

# Ingredients:

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| 1/3 cup | Brown sugar (packed) |
| 3 T.  1 T.  1 can | Butter  Water  Refrigerated biscuits (8 oz) |

# Directions:

1. Combine brown sugar, butter and water in glass pie plate.
2. Microwave for 25 seconds until butter is melted.
3. Stir and push mixture to outer edges.
4. Separate biscuits on wax paper and cut each biscuit into quarters.
5. Add the biscuits to the sugar mixture.
6. Stir to coat each piece.
7. Push biscuits away from the center of the pie plate and then set a custard cup in the middle of the plate open end up.
8. Microwave on a medium setting for 5 to 5 ½ minutes or until the biscuits are no longer doughy.
9. Let stand 2 minutes. Twist custard cup to remove it.
10. Turn pie plate upside down onto a serving plate.

Enjoy! ☺