

Overnight Cinnamon Roll Casserole

Description

Ingredients

- 2 cans of refrigerated cinnamon rolls (with icing)
- 4 large eggs
- 1/2 cup heavy cream
- 2 teaspoons ground cinnamon
- 1 teaspoon vanilla extract
- 1/4 cup maple syrup
- 1/2 cup chopped pecans (optional)
- 1/4 cup melted butter

Directions

1. Grease a 9Ã?13-inch baking dish with butter or non-stick spray.
2. Cut each cinnamon roll into quarters and spread them evenly in the prepared baking dish.
3. In a medium bowl, whisk together the eggs, heavy cream, cinnamon, vanilla extract, and maple syrup until well combined.
4. Pour the egg mixture evenly over the cinnamon roll pieces in the baking dish.
5. Sprinkle chopped pecans over the top, if using.
6. Cover the dish with plastic wrap and refrigerate overnight.
7. In the morning, preheat your oven to 350Â°F (175Â°C).
8. Remove the plastic wrap and drizzle the melted butter over the casserole.
9. Bake for 35-40 minutes, or until the casserole is golden brown and set in the center.
10. Allow to cool slightly before drizzling the reserved icing from the cinnamon roll cans over the top.

Serve warm and enjoy!

Variations & Tips

For a nut-free version, simply omit the pecans. You can also add a handful of raisins or dried cranberries for a fruity twist. If you prefer a less sweet casserole, reduce the amount of maple syrup or use a sugar-free alternative. For a richer flavor, try adding a pinch of nutmeg or allspice to the egg mixture. To make it dairy-free, substitute the heavy cream with coconut milk and use a dairy-free butter alternative.

Category

1. Grandma Recipes

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