

# Overnight Cinnamon Roll Casserole

## **Description**

### Ingredients

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   2 cans of refrigerated cinnamon rolls (with icing)

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- 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 9A?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 350°F (175°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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Author rauf

