

Delicious!

Easy Homemade Cinnamon Roll French Toast Casserole

★★★★☆

This homemade Cinnamon Roll French Toast Casserole is easy to make and tastes amazing! Here's my review of the Tasty Video on making this yummy casserole in your own home!

Course	Breakfast
Cuisine	American
Keyword	casserole, cinnamon roll, french toast
Prep Time	5 minutes
Cook Time	25 minutes
Total Time	30 minutes
Servings	12 people
Author	Tasty

Ingredients

- 2 tubes refrigerated cinnamon rolls with icing
- 4 Tbsp. butter melted
- 6 eggs
- 1/2 cup milk
- 2 tsp cinnamon
- 2 tsp vanilla
- 1 cup maple syrup

(each tube 12.4oz)

Instructions

1. Pour the butter on the bottom of a 9x13 glass baking dish.
2. Cut each cinnamon roll into 8 pieces, and spread evenly over the butter.
3. In a separate bowl, whisk the eggs, milk, cinnamon, and vanilla, and pour over the cinnamon rolls. Pour 1 cup of maple syrup over the mixture.
4. Bake at 375°F for 25 min. *plus at least extra 10 minutes*
5. Top with the icing from the cinnamon rolls.