



# Cinnamon French Toast Bake



Prep	Total	Ingredients	Servings
15 MIN	60 MIN	11	12



## Ingredients

### French Toast Bake

- 1/4** cup butter, melted
- 2** cans (12.4 oz) refrigerated Pillsbury™ Cinnamon Rolls with Original Icing (8 Count)
- 6** eggs
- 1/2** cup heavy whipping cream
- 2** teaspoons ground cinnamon
- 2** teaspoons vanilla
- 1** cup chopped pecans
- 1** cup maple syrup

### Garnish

Icing from cinnamon rolls

Powdered sugar

- 1/2** cup maple syrup, if desired

## Steps

- 1** Heat oven to 375°F. Pour melted butter into ungreased 13x9-inch (3-quart) glass baking dish. Separate both cans of dough into 16 rolls; set icing aside. Cut each roll into 8 pieces; place pieces over butter in dish.
- 2** In medium bowl, beat eggs. Beat in cream, cinnamon and vanilla until well blended; gently pour over roll pieces. Sprinkle with pecans; drizzle with 1 cup syrup.
- 3** Bake 20 to 28 minutes or until golden brown. Cool 15 minutes. Meanwhile, remove covers from icing; microwave on Medium (50%) 10 to 15 seconds or until thin enough to drizzle.
- 4** Drizzle icing over top; sprinkle with powdered sugar. If desired, spoon syrup from dish over individual servings. Serve with the additional 1/2 cup maple syrup.