

## Apple Pie Cinnamon Roll Casserole - My Favorite Easy Brunch Bake

What happens when you combine



**OVEN**  
**350°F**

**TIME**  
**5 min**

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### INGREDIENTS

2 cans refrigerated cinnamon rolls (with icing included), quartered  
1 can (21 oz) apple pie filling  
¾ cup chopped walnuts or pecans  
Cinnamon roll icing (from the package)

### DIRECTIONS

1. ? Step 1: Preheat Oven: Preheat your oven to 350°F (175°C). Spray a 9x13-inch baking dish with nonstick spray.
2. ? Step 2: Mix the Base: In a large bowl, combine:
3. Quartered cinnamon rolls
4. Apple pie filling
5. Chopped nuts
6. Stir gently until evenly mixed.
7. ? Step 3: Fill and Bake: Pour the mixture into your prepared baking dish and spread evenly.
8. Bake uncovered for 45 minutes, or until the cinnamon rolls are cooked through and the top is golden brown and bubbly.
9. ? Step 4: Add the Icing: Remove from the oven and let cool for 5-10 minutes.
10. Drizzle the reserved icing from the cinnamon roll tubes evenly over the top.
11. Serve warm and enjoy every gooey bite!

### TIPS FOR SUCCESS

Cut cinnamon rolls evenly: Smaller pieces bake more evenly and absorb flavor better.

Check doneness at 40 minutes: Ovens vary-look for golden edges and puffed rolls.

Let it rest before serving: This helps the icing melt just enough without running off.

Make ahead tip: Assemble the night before, cover, and refrigerate.

**More recipes:** [ChefManiac.com](http://ChefManiac.com)

Original recipe: <https://chefmaniac.com/apple-pie-cinnamon-roll-casserole-my-favorite-easy-brunch-bake/>