

Cinnamon Roll French Toast Casserole with Cream Cheese Glaze

Say hello to your new favorite brunch comfort food. This



OVEN
375°F

TIME
30 min

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INGREDIENTS

Maple syrup
Toasted pecans
Extra cinnamon sugar sprinkle

DIRECTIONS

- 1. Prep and Preheat:** Preheat your oven to 375°F (190°C). Grease a medium-sized baking dish.
- 2. Cut and Layer:** Open the cinnamon roll can, reserving the icing. Cut each roll into quarters and scatter them evenly in the baking dish.
- 3. Make the Custard:** In a bowl, whisk together eggs, milk, and vanilla extract. Pour the mixture evenly over the cinnamon roll pieces.
- 4. Bake:** Bake for 20-25 minutes, or until the top is golden brown and the custard is set. The rolls will puff up beautifully and soak in all that eggy vanilla richness.
- 5. Cream Cheese Glaze:** While baking, mix softened cream cheese and powdered sugar in a bowl until smooth. If needed, warm slightly or thin with a splash of milk.
- 6. Drizzle and Serve:** Once the casserole is baked, let it rest for 5 minutes. Drizzle with the cream cheese glaze (and reserved icing if you like). Serve warm and watch it disappear.

TIPS FOR SUCCESS

Let the casserole rest 5-10 minutes before slicing to set up perfectly Want it richer?

Add a splash of heavy cream to the custard base Add chopped pecans or walnuts for texture Use a metal or glass baking dish to avoid overbaking the bottom

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cinnamon-roll-french-toast-casserole-with-cream-cheese-glaze/>