

## Cinnamon Roll French Toast Bake.

1/4 cup melted butter

2 cans (12.4 oz each) Pillsbury® refrigerated cinnamon rolls with icing

5 eggs

1/2 cup heavy whipping cream

2 teaspoons ground cinnamon

2 teaspoons vanilla

1 cup chopped pecans

3/4 cup maple syrup

### GARNISH

Icing from cinnamon rolls

Powdered sugar

Maple syrup, if desired

### DIRECTIONS

Melt butter and pour on ungreased 13x9 inch glass dish. Separate cans of dough into 16 rolls reserving the icing for later use.

- Cut each roll into 8 pieces and add to buttered baking dish.

-Beat eggs in medium bowl. Add cream, cinnamon and vanilla and beat until well blended. Pour over cut pieces of cinnamon roll pieces.

-Sprinkle with pecans and drizzle 3/4 cup syrup over the top. Bake at 375 for 20 to 28 minutes or until golden brown. Cool 15 minutes.

-Remove the covers from icing and microwave on medium or 50% power for 10 to 15 seconds. (Should be thin enough to drizzle.) Drizzle icing over the top. Sprinkle with powdered sugar. Serve with syrup if desired. Yum!