

Cinnamon Roll French Toast Casserole

Indulgent Cinnamon Roll French Toast Casserole combines two breakfast favorites into one make-ahead dish perfect for holidays and brunch gatherings.

10 min

PREP

40 min

COOK

50 min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Cinnamon Roll French Toast Casserole

Ingredients

- 5 egg
- 1 cup milk
- 1 cup heavy cream
- 1 cup maple syrup
- 1 tsp vanilla extract
- 1 tsp nutmeg
- 1 tbsp butter
- 1 cup brown sugar
- 1 tbsp cinnamon

Instructions

- 1 Prepare the dish and cinnamon rolls**

Preheat oven to 175°C (350°F). Grease a 9x13-inch baking dish with butter or cooking spray.
- 2** Open the cinnamon roll packages and cut each of the 5 rolls into quarters using a sharp knife. Arrange the pieces cut-side up in the prepared baking dish, spacing them evenly.
- 3 Make the custard mixture**

Whisk together 5 eggs, 1 cup milk, 1 cup heavy cream, 1 tablespoon maple syrup, 1 teaspoon vanilla extract, and 1 teaspoon cinnamon in a large bowl until completely smooth and well combined.
- 4** Pour the custard mixture evenly over the cinnamon roll pieces. Press the pieces down gently with a spoon to ensure they absorb the liquid completely.
- 5 Add the topping**

Mix together 1 cup brown sugar, 1 teaspoon cinnamon, and 1 tablespoon melted butter in a small bowl until crumbly. Sprinkle this mixture evenly over the soaked cinnamon rolls.
- 6 Bake the casserole**

Bake for 35-40 minutes until the top is golden brown and the center is set but still slightly jiggle when gently shaken.
- 7** Remove from oven and immediately drizzle the reserved icing packets from the cinnamon rolls over the hot casserole. Serve warm while the icing is still melted.

Tips

Let the casserole rest at room temperature for 30 minutes before baking if it's been refrigerated overnight – this ensures even cooking throughout.

Check doneness by gently shaking the pan – the center should be set but still have a slight jiggle, similar to a baked custard.

Use a sharp knife to cut the cinnamon rolls cleanly without compressing them, which helps maintain their fluffy texture.

Line your baking dish with parchment paper for easy removal and cleanup, especially important with the sticky cinnamon roll icing.

Save the cinnamon roll icing packets until after baking – heating them slightly in warm water makes them easier to drizzle evenly over the finished casserole.

For extra crispy edges, use a metal baking dish instead of glass, which conducts heat more efficiently and creates better browning.

Test your oven temperature with a thermometer – casseroles are sensitive to temperature variations, and accurate heat ensures perfect texture.

Keep leftover portions covered in the refrigerator and reheat individual servings in the microwave for 30-45 seconds to restore the soft, warm texture.