

I love nothing more than weekend mornings with my kids. During the week it's such a mad rush to get dressed, eat breakfast and make sure everything packed up and ready for school; it's nice to take extra time relaxing in the morning and go at a much slower pace. What my kids love most is the surprise of the weekend breakfast. It's usually something new, fun and takes a little longer to make. With that being said, here's what we made together last weekend.



Cinnamon Roll French Toast Bake: To Die For

(Recipe Adapted from [Pillsbury.com](https://www.pillsbury.com))

- ¼ cup butter
- 2 cans of refrigerated cinnamon rolls with icing
- 5 eggs
- ½ cup heavy whipping cream
- 2 teaspoons ground cinnamon
- 2 teaspoons vanilla
- 1 cup chopped pecans (optional)
- ¾ cup maple syrup

(Serves 12)

Directions:

1. Heat oven to 375°F. Pour melted butter into ungreased 13x9" glass or ceramic 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 (optional); drizzle with syrup.
3. Bake 20 to 30 minutes or until golden brown. Cool 15 minutes. Meanwhile, have the kids roll the icing packets in their hands about 2 minutes so that the icing is warmed and thin enough to drizzle.
4. Drizzle icing over top. If desired, spoon syrup from dish over individual servings. Serve with the additional ½ cup maple syrup (Optional).

Here's a picture of what ours turned out looking like. Is anyone else thinking Christmas morning too?

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