

Crock Pot Cinnamon Roll Casserole

Prep time

10 mins

Cook time

2 hours

Total time

2 hours 10 mins

Easy, delicious, Gooey Crock Pot Cinnamon Roll Casserole is sure to be a favorite Christmas morning recipe for breakfast, brunch, any holiday feast!

Author: Ashley

Recipe type: Breakfast

Cuisine: American

Serves: 6-8

Ingredients

- Two 12-ounce cans cinnamon rolls, cut into quarters
- 4 eggs
- ½ cup heavy whipping cream
- 4 tablespoons maple syrup
- 2 teaspoons vanilla
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg

Instructions

1. Spray the inside of your [Crock Pot/Slow Cooker](#) dish with nonstick cooking spray or rub butter on bottom and sides.
2. Place a layer of cinnamon roll pieces to completely cover the bottom of your slow cooker. Set aside the icing packets.
3. Beat eggs in a small bowl.
4. Mix together the heavy cream, maple syrup, vanilla and spices until blended well; add to the eggs and mix all together.
5. Pour entire mixture evenly over the layer of cinnamon rolls in the slow cooker.
6. Spread the remaining cinnamon roll pieces evenly over the top and squeeze/spoon one packet of icing over rolls.
7. Cover and cook on low for 2.5 hours or until sides are golden and rolls are set. Mine took exactly two hours.
8. Switch heat setting to warm if not serving immediately.
9. Drizzle remaining icing packet over top and serve warm. Enjoy!

Recipe by Wishes and Dishes at <https://wishesndishes.com/crock-pot-cinnamon-roll-casserole/>

