



Overnight Cinnamon Roll Breakfast Bake

Makes: 8-10 servings

Prep Time: 10 minutes Cook Time: 45 minutes

Total Time: 55 minutes plus chill time overnight

Ingredients

- 4-5 large croissants, Costco size, or about 7-8 regular grocery store croissants
- 1/4 cup unsalted butter, melted
- 1/4 cup granulated sugar
- 1/4 cup brown sugar
- 1 tbsp ground cinnamon
- dash salt
- 1 tsp vanilla
- 6 eggs
- 2 cups half-and-half
- additional ground cinnamon to sprinkle on top, about 1 teaspoon

Glaze:

- 1/2 cup powdered sugar
- 3 tbsp half-and-half or cream

Instructions

Butter a 9x13-inch pan. Break up croissants into large pieces and place in pan.

In a small bowl, mix together melted butter, granulated sugar, brown sugar, cinnamon, salt, and vanilla. Spread this mixture over the croissants.

Place 6 eggs and 2 cups half-and-half in a medium bowl or blender. Mix well. Pour the egg mixture over the croissants and butter mixture.

Cover with foil and place in the fridge for 2-8 hours or overnight. Alternately, this casserole can be made and baked immediately.

In the morning, remove from the fridge and let sit at room temperature for 30 minutes while preheating the oven to 350°F. Spray the side of foil that faces the croissants to prevent sticking.

Bake on the middle rack of the oven for 30 minutes, covered, then remove foil and bake an additional 15 minutes, until golden or until set in the middle.

Remove from the oven and let cool for 10 minutes. While cooling, mix powdered sugar and half-and-half in a small bowl or measuring cup. Whisk until smooth. Drizzle baked casserole with glaze and serve immediately.

Recipe by Food & Wine