



RECIPE NO. 001



Sunday Morning CINNAMON ROLL FRENCH TOAST BAKE



♡ Made for slow mornings
& memories worth keeping. ♡

Let's make something delicious.

INGREDIENTS

- 2 cans refrigerated cinnamon rolls w/ icing
- 4 large eggs
- 1/2 cup whole milk or heavy cream
- 2 teaspoons vanilla extract
- 1 teaspoon ground cinnamon
- 2 tablespoons maple syrup
- Pinch of salt
- 1/2 cup chopped pecans
- Powdered sugar, for finishing
- Fresh strawberries or raspberries, for serving
- Warm maple syrup, for serving
- Included icing packet

LET'S MAKE IT

- 1 Preheat oven to 350°F. Grease a 9x13 baking dish with butter.
- 2 Cut cinnamon rolls into quarters. Arrange evenly in the dish.
- 3 Whisk eggs, milk or cream, maple syrup, vanilla, cinnamon, and salt in bowl.
- 4 Pour egg mixture over cinnamon roll pieces. Press gently to coat. Sprinkle pecans.
- 5 Bake 30–35 minutes until golden and set in the center.
- 6 Drizzle with the included icing while warm. Finish with a light dusting of powdered sugar. Serve immediately.

Passiflora Tip

This is perfect for a cozy breakfast or brunch and planned for the week ahead.



Recipe Memories

 Made on: _____

♥ Made with: _____

Our rating:     

Memories Made: _____

Make it again? ☐ Yes ☐ Maybe ☐ Not this one

Plan the days. Live the adventures. Remember with heart. ♥