

Crystal's cinnamon roll French toast bake

Ingredients:

Custard

- 8 Large eggs
- 2 cups half and half
- 1 cup whole milk
- 2 cups granulated sugar
- 1 tsp vanilla extract
- 1/4 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- Dash of salt

Bread

- 1 loaf of Great Harvest Bread Company's CinnaLog (let the bread stay in the package for a day or two so it can get kind of stale, it will absorb more custard that way)

For the Cinnamon Rolls

- 1 can of your favorite refrigerated cinnamon rolls (let the icing come to room temperature)

Topping

- Icing from the cinnamon rolls
- Powdered sugar- optional
- Maple syrup- optional
- Pecans- optional (you can place these on the top after baking or you can mix in with the dough)

Preparation:

1. Pre-heat the oven to 375°
2. Mix eggs, milk, cream, half and half, sugar, nutmeg, cinnamon and salt to make custard, set aside.
3. Cut loaf of bread into medium large pieces; cut up cinnamon rolls into small pieces. Combine the bread and custard together and let sit (you can even do this step the night before you're ready to make this)

4. After about 20 mins. of the bread sitting in the custard, add the cut-up cinnamon rolls in to the mixture and bake in the oven for 20-30 mins., until the casserole has set up and is firm to the touch. No liquid should be seen at this point (if you see some, place it in the oven and keep an eye on it)
5. After taking the bake out of the oven, let sit for 5 mins. to cool slightly and then add your icing and powdered sugar.
6. Serve and enjoy!