Mother's Day Signature Recipe

Ingredients

Egg yolks Whole eggs Whole milk 2 cups Sugar 2 tbsp. Ground cinnamon 1 tsp. Vanilla extract 1 tsp. Salt ⅓ tsp. Package of cinnamon 16 oz. rolls, frozen ½ cup Golden raisins Butter, cut into 2 tbps. ¼ in. cubes

Cinnamon Roll Casserole

Directions

- 1. Whisk together egg yolk, eggs, milk, sugar, cinnamon, vanilla extract and salt until blended.
- 2. Break apart cinnamon rolls, and chop. Place in a lightly greased 11×7 in. baking dish.
- 3. Toss raisins with rolls in dish.
- 4. Pour egg mixture over top; dot with butter. Cover and chill 4 to 24 hours.
- 5. Preheat oven to 325°.
- 6. Bake casserole 55 minutes to 1 hour or until set and golden.
- 7. Let stand 5 minutes before serving.

