



[Slow Cooker Cinnamon Roll Breakfast Casserole](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time: 15 Minutes

Cook time: 2.5 Hours

Ingredients:

- 2 12oz Cinnamon Roll Tubes, quartered
- 4 Eggs
- 1/2 cup Heavy Whipping Cream
- 3 TBSP Maple Syrup
- 2 tsp Vanilla Extract
- 1 tsp Ground Cinnamon
- 1/4 tsp Ground Nutmeg

Directions:

- Spray your slow cooker bowl with a non-stick cooking spray.
- Place one roll of quartered cinnamon roll pieces at the bottom of your slow cooker. Save the frosting packets for later.
- In a small bowl, beat eggs.
- To the beaten eggs add the heavy whipping cream, maple syrup, vanilla extract, cinnamon and nutmeg. Blend well.
- Pour the egg mixture evenly over the cinnamon rolls in the slow cooker.
- Place remaining roll of quartered cinnamon rolls on top of the mixture in the slow cooker.
- Cover and cook on low for 2.5 hours, or until sides are golden brown and the rolls are set.
- Spread frosting that came in the cinnamon roll tubes over the warm cinnamon roll casserole.
- Serve warm.

Makes 8 servings of Slow Cooker Cinnamon Roll Breakfast Casserole