

## Cinnamon Roll Casserole



### PLATE SECTIONS FULFILLED:



Protein



Fats



Carbohydrates



Vegetables



Extras

Recipe makes 6 servings

### INGREDIENTS

- 2 tsp olive oil
- 1 (17.5 oz.) can refrigerated cinnamon rolls
- 4 large organic eggs
- ½ cup unsweetened almond milk
- 2 tbsp organic whipped cream cheese
- 1 tsp ground cinnamon
- ½ tsp ground sea salt

### INSTRUCTIONS

1. Grease a 1-quart baking dish with oil.
2. Roughly chop the cinnamon rolls, and place them in the prepared dish. Reserve the prepared frosting in the refrigerator.
3. Whisk together the eggs, milk, cream cheese, cinnamon and salt.
4. Pour mixture over the rolls, and refrigerate for up to 12 hours.
5. Remove baking dish from refrigerator while oven is preheating.
6. Preheat oven to 350 degrees.
7. Bake for 25-30 minutes, or until golden brown.
8. Drizzle with reserved frosting and serve immediately.