

Pumpkin Cinnamon Roll Casserole

Warm cinnamon rolls baked in pumpkin-spice custard and finished with sweet icing.

8-10 SERVINGS • 9 × 13-INCH DISH • 350°F • BAKE 30-35 MINUTES

Ingredients

- 2 cans refrigerated cinnamon rolls
- 1 cup pumpkin purée—not pumpkin pie filling
- 4 large eggs
- ½ cup milk
- ⅓ cup packed brown sugar
- 1 teaspoon vanilla extract
- 1½ teaspoons pumpkin pie spice
- ½ teaspoon cinnamon
- ½ cup chopped pecans, optional
- Icing from the cinnamon-roll cans
- 1 tablespoon maple syrup, optional

Directions

- 1 Heat the oven to 350°F. Lightly grease a 9 × 13-inch baking dish.
- 2 Cut each cinnamon roll into four pieces and arrange them evenly in the baking dish.
- 3 Whisk together the pumpkin purée, eggs, milk, brown sugar, vanilla, pumpkin pie spice, and cinnamon.
- 4 Pour the pumpkin mixture evenly over the cinnamon-roll pieces.
- 5 Gently toss or press the pieces down so they are coated. Sprinkle with pecans, if using.
- 6 Bake 30-35 minutes, until puffed and set in the center.
- 7 Let the casserole rest for approximately five minutes.
- 8 Stir maple syrup into the icing, if desired, and drizzle over the warm casserole.

Baba's tip

Don't pour the icing on immediately. Letting the casserole rest for five minutes keeps the icing on top instead of disappearing into the pan—although disappearing icing has never stopped anybody at church!