



## Cinnamon Roll Breakfast Bake

Recipe and photo from [biggreenegg.com](http://biggreenegg.com). Serves 9.

Courtesy of Nature's Own.



### Ingredients:

12 slices Cinnamon Raisin Bread  
4 eggs  
1 1/4 cups milk  
1 1/4 tsp vanilla, divided  
2 tbsp sugar  
1/2 tsp ground cinnamon  
2 cups powdered sugar  
2 tbsp butter, softened

### Directions:

Set the EGG for indirect cooking at 350°F/177°C. Spray 8 or 9 in square (2-quart) baking dish with cooking spray.

In a large bowl, beat eggs, milk, 1 teaspoon of the vanilla, sugar and cinnamon until smooth. Cut bread slices in quarters; add to bowl and stir into egg mixture, breaking bread into chunks, until liquid is absorbed. Let stand 5 minutes.

Pour into 8 or 9 in square (2-quart) baking dish. Place dish on cooking grid and bake 30 to 40 minutes or until puffed and knife inserted near center comes out clean. Let stand while making icing.

In large bowl, beat powdered sugar, butter, 2 tbsp of the remaining milk and remaining 1/4 tsp vanilla with electric mixer on low speed or by hand until sugar is moistened. Beat at medium speed or by hand until smooth and creamy, adding milk a little at a time until spreading consistency. Spoon and spread icing over warm breakfast bake. Cut in squares to serve.

**ULTRA MODERN POOL & PATIO | [www.ultramodern.com](http://www.ultramodern.com)**

**West: 8100 W. Kellogg Wichita, KS 67209 | 316.722.4308 | 800.888.5872**

**East: 5620 E. Kellogg Wichita, KS 67218 | 316.681.3011 | 866.258.5872**

**Derby: K15 & 71st Derby, KS 67037 | 316.788.1122**

