



BLUEBERRY CINNAMON FRENCH TOAST BAKE

SUBMITTED BY: Beth Wilson, Guest Services

I love this recipe for a quick breakfast for company, it's also a great dessert after dinner or a snack with tea or coffee, I also love it as its super easy!!!

INGREDIENTS:

2 packages of Pillsbury cinnamon rolls

2 eggs

little cream/milk beaten

1 tsp cinnamon

3/4 cups fresh or frozen blueberries

DIRECTIONS:

1. Lightly butter a 9x12 casserole dish
2. Cut up the cinnamon rolls into small bite size pieces and arrange into the casserole dish to make it even, sprinkle the blueberries evenly, beat the 2 eggs with cream/milk and cinnamon, and pour over the blueberry cinnamon roll mixture.
3. Bake in oven at 375 degrees for approx. 20 minutes-til golden and set in the middle
4. Heat up the icing that comes with the Pillsbury rolls slightly. Just so its pourable.
5. Cut into squares and pour the icing over the individual pieces in a diagonal fashion to make it pretty