

Cinnamon French Toast Bake

1/4 cup butter, melted
2 (12.4 ounce) cans Pillsbury(R) Refrigerated Cinnamon Rolls with Icing
6 eggs
1/2 cup heavy whipping cream
2 teaspoons ground cinnamon
2 teaspoons vanilla
1 cup chopped pecans
1 cup maple syrup
Icing from cinnamon rolls
Powdered sugar
1/2 cup maple syrup, if desired

Heat oven to 375 degrees. Pour melted butter into ungreased 13x9-inch (3-quart) glass baking dish. Separate both cans of dough into 16 rolls; set icing aside. Cut each roll into 8 pieces; place pieces over butter in dish.

In medium bowl, beat eggs. Beat in cream, cinnamon and vanilla until well blended; gently pour over roll pieces. Sprinkle with pecans; drizzle with 1 cup syrup.

Bake at 375 degrees for 20 to 28 minutes or until golden brown. Cool 15 minutes.

Meanwhile, remove covers from icing; microwave on Medium (50%) for 10 to 15 seconds or until drizzling consistency. Drizzle icing over top; sprinkle with powdered sugar.

If desired, spoon syrup from dish over individual servings. Serve with the additional 1/2 cup maple syrup.