

DINNERLY



Cinnamon Roll French Toast Casserole

with Cream Cheese Glaze & Pecans



2h



2 Servings

WHAT WE SEND

- 2 oz cream cheese ⁷
- ¼ oz ground cinnamon
- 2½ oz confectioners' sugar
- 2 brioche buns ^{1,3,7}
- 12 oz can evaporated milk ⁷
- 2 oz pecans ¹⁵
- 2 oz dark brown sugar

WHAT YOU NEED

- 3 large eggs ³
- ¼ tsp kosher salt
- 5 Tbsp unsalted butter ⁷
- ¾ tsp vanilla

TOOLS

- rimmed baking sheet
- 8x8-inch baking dish

ALLERGENS

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 0kcal



1. Bake bread & nuts

Preheat oven to 325°F with rack in the center. Butter an 8x8-inch baking dish. Set aside cream cheese to soften. Tear buns into ¾-inch pieces. Combine bread and pecans on a rimmed baking sheet. Bake on center rack, tossing occasionally, until bread is just dry and pecans are toasted, about 20 minutes. Allow to cool to room temperature.



2. Make custard

Set aside 2 tablespoons evaporated milk. In a large bowl, microwave 3 tablespoons butter until melted; set aside 1 tablespoon. Separate 1 large egg yolk (reserve white for personal use) and add to bowl. Add remaining evaporated milk, brown sugar, 2 large eggs, 1 ½ teaspoons cinnamon, ½ teaspoon vanilla, and ¼ teaspoon salt; whisk until smooth.



3. Soak & bake

Add bread and pecans to egg mixture; gently stir to coat. Pour into prepared baking dish and set aside to soak for 15 minutes or wrap in plastic and refrigerate overnight.

Brush top of bread with reserved butter. Bake on center rack until custard has just set, and pressing center of casserole with finger reveals no runny liquid, 40–45 minutes (center of casserole should register 170°F).



4. Make glaze

Transfer to wire rack and cool until casserole is set and just warm, about 30 minutes.

Meanwhile, in a medium bowl, microwave 2 tablespoons butter until melted. Add softened cream cheese, ¼ cup confectioner's sugar, reserved evaporated milk, and ¼ teaspoon vanilla; whisk until smooth. If glaze is too thick, loosen with water 1 teaspoon at a time.



5. Serve

Drizzle warm casserole with cream cheese glaze. Serve and enjoy!



6.