

Slow-Cooker Cinnamon Roll Casserole

Active Time

20 Mins

Total Time

4 Hours

Yield

Serves 12 (serving size: about 1 cup)

By SOUTHERN LIVING December 2018

Introducing the sweetest way to kick off a weekend breakfast or casual holiday brunch. Rich, sugary, and gooey, this crowd-pleasing recipe (serves twelve hungry guests!), is extra sweet because it's made in the slow cooker. Like other one-pot dishes, the limited hands-on time (here, it's just 20 minutes) will allow you to spend more time on doing things you love with the people who mean the most. Prepare for a delicious casserole that's made for breakfast, brunch, or anytime snacking.

Ingredients

Cooking spray

1/2 cup granulated sugar

1/2 cup packed light brown sugar

1 teaspoon ground cinnamon

2 (16.3-oz.) cans refrigerated southern homestyle biscuits (such as Pillsbury Grands! Southern Homestyle), biscuits separated and cut into fourths (about 64 biscuit pieces total)

1/2 cup (4 oz.) salted butter, melted, plus 2 Tbsp. butter, softened, divided

4 large eggs

1/4 teaspoon kosher salt

2/3 cup plus 2 to 3 Tbsp. half-and-half, divided

2 teaspoon vanilla extract, divided

1/2 cup chopped toasted pecans

How to Make It

Step 1 Line bottom and sides of a 6-quart slow cooker with aluminum foil; lightly coat foil with cooking spray. Stir together granulated sugar, brown sugar, and cinnamon in a small bowl. Toss together biscuit pieces and 1/2 cup melted butter in a large bowl until biscuits are coated.

Step 2 Working in batches, add biscuits to granulated sugar mixture, and toss to coat; transfer biscuits to prepared slow cooker. Sprinkle any remaining sugar mixture over biscuits in slow cooker.

Step 3 Whisk together eggs, salt, 2/3 cup of the half-and-half, and 1 teaspoon of the vanilla in a bowl until well combined; pour over biscuits in slow cooker. Sprinkle with pecans.

Step 4 Beat cream cheese and 2 tablespoons softened butter with an electric mixer on medium speed until thoroughly combined, about 30 seconds. Add 1 cup of the powdered sugar and remaining 1 teaspoon vanilla; beat until smooth, about 1 minute.

1 (3-oz.) pkg. cream cheese, softened

2 1/4 cups (about 9 oz.) powdered
sugar, divided

Step 5 Gradually add remaining 1 1/4 cups powdered sugar to cream cheese mixture alternately with 2 tablespoons of the half-and-half, beating on high speed until frosting is smooth, creamy, and a little loose, about 1 minute, adding remaining 1 tablespoon half-and-half, 1 teaspoon at a time, if needed to reach desired consistency.

Step 6 Drizzle half of the frosting over biscuit mixture in slow cooker. (Cover remaining frosting, and set aside until ready to serve.) Cover slow cooker; cook on LOW until center of casserole is set and biscuit bottoms are browned, 3 1/2 to 4 hours. Drizzle casserole with remaining frosting; serve warm.