

Cinnamon Roll Bake

Traci Horany

1 cup egg substitute

2 cups milk

2 Tbsp. sugar

1 tsp. ground cinnamon

1 tsp. vanilla extract

¼ tsp. salt

1 (16 oz.) pkg. frozen cinnamon rolls (*Sister Schubert's Cinnamon yeast Rolls are great!*)

½ cup golden raisins (optional)

2 Tbsp. butter, cut into ¼-inch cubes

Whisk together first 7 ingredients until blended. Break apart cinnamon rolls and coarsely chop. Place in a lightly greased 11x7-inch baking dish. Toss raisins in with rolls in dish. Pour egg mixture over top; dot with butter. Cover and chill 4 to 24 hours (overnight is perfect). Bake casserole at 325° for 55 minutes to 1 hour or until set and golden.

Sticky Buns

Stephanie Collins

18 frozen yeast rolls

1 cup chopped nuts

1 pkg. regular (not instant) butterscotch pudding

½ cup brown sugar

1 stick butter, melted

¼ cup sugar

1 Tbsp. cinnamon

Spray Bundt pan with Pam and sprinkle nuts in bottom place frozen rolls in pan. Mix brown sugar and pudding together. Pour over rolls. Pour melted butter over rolls. Mix white sugar and cinnamon together and sprinkle on top. Cover with a cloth and let rise overnight. Bake at 350° for 30 minutes. While hot, turn onto plate so topping can run down the sides.