

Blueberry Cinnamon Roll Bake

[See the original post with video here>>](#)

INGREDIENTS

Servings: 9

2 packages cinnamon rolls (save the icing)

4 eggs

½ cup milk

1 teaspoon vanilla

1 tablespoon cinnamon

1½ cups blueberries

PREPARATION

1. Cut cinnamon rolls into bite-size pieces and set aside.
2. In a bowl, whisk together eggs, milk, vanilla, and cinnamon until well combined.
3. In a separate bowl, whisk together the remaining ingredients.
4. Place cut up cinnamon rolls into an 8x8 baking dish. Pour blueberries on top followed by the milk mixture.
5. Bake for 40-45 minutes or until fully cooked. If the top is looking too brown, cover with foil for the remaining time.
6. Let cool for 5 minutes.
7. Garnish with icing and serve.
8. Enjoy!