

RECIPE OF THE MONTH

Sweet & Simple: Apple Cinnamon Roll Casserole



This one-dish wonder combines fluffy cinnamon rolls, gooey apple filling, a crunchy streusel topping and the sweetest icing drizzle. Overnight prep means easy serving in the morning.

Serves: 8-10 | **Prep Time:** 10 min | **Chill Time:** 4 hrs or overnight | **Bake Time:** ~45 min

Ingredients

- 2 (17.5 oz) cans refrigerated cinnamon rolls (e.g., Pillsbury® Grands!)
- 1 (21 oz) can apple pie filling
- 1¼ cups heavy cream
- ¼ cup softened butter
- ½ cup all-purpose flour
- ½ cup brown sugar
- ¼ cup rolled oats
- 2 teaspoons ground cinnamon, divided (1½ t for streusel + remaining for icing)
- Icing from the cinnamon roll cans (use as directed)

Instructions

1. Cut each cinnamon roll into 1-inch pieces and set the icing aside.
2. Lightly grease a 9×13-inch baking dish. Add the cinnamon roll pieces, then dollop the apple pie filling randomly among them. Pour the heavy cream evenly over the casserole base.
3. Cover and refrigerate for at least 4 hours — or overnight for best results.
4. Preheat the oven to 350 °F
5. In a mixing bowl, combine softened butter, flour, brown sugar, oats, and 1½ t cinnamon. Use a pastry cutter or fork to mix until you get large crumbly pieces (streusel topping). Remove the cover, spread the streusel evenly on top of the casserole.

6. Bake in preheated oven until the top is browned and the mixture is bubbly — about 45 minutes.
7. While baking (or immediately after), whisk together the reserved icing and the remaining $\frac{1}{2}$ t cinnamon. Drizzle it over the warm casserole before serving.