**Cinnamon Roll French Toast Bake**

**Ingredients- (Makes One Dutch Oven)**

**2 tubes Cinnamon Rolls**

 **2 tsp Cinnamon**

 **2 tsp Vanilla Extract**

**6 Eggs**

 **½ cup Milk**

**1 cup Maple Syrup**

1. **Spray pan liner for Dutch oven**
2. **Cut cinnamon rolls into chunks and place in pan. (Save icing for later)**
3. **In a separate bowl mix together eggs, milk, cinnamon and vanilla. Pour over cinnamon roll chunks.**
4. **Pour in maple syrup**
5. **Cook at 375 for 30 minutes or until golden brown and cooked completely through.**
6. **Once finished, pour icing over top and ENJOY.**

**Charcoal: 18 top, 12 bottom**