

Bread Pudding Made with Cinnamon Rolls

Nothing beats this on a fall morning, like Thanksgiving, to get you in the mood for football! It also helps you get rid of all those cinnamon rolls getting stale that you brought home 3 days ago.

Recipe by [Blanca Vazquez](#) | Created on **Nov 9, 2021**

Ingredients

- 2 (12 fluid ounce) cans evaporated milk
- 1 (4.3 ounce) package instant vanilla pudding mix
- ½ teaspoon almond extract
- ½ teaspoon pumpkin pie spice
- 1 pound cinnamon rolls, torn into pieces
- 1 ½ cups raisins
- ¼ cup pecans
- ¼ cup butter, cut into small pieces

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease a 3-quart casserole dish.
- Mix evaporated milk, pudding mix, almond extract, and pumpkin pie spice together in a large bowl. Add cinnamon rolls, raisins, and pecans and mix until well combined. Let stand for 5 minutes.
- Transfer cinnamon roll mix to a casserole dish and dot with butter.
- Bake in the preheated oven until a knife inserted in the center comes out clean, about 1 hour. Let cool for 10 to 15 minutes before serving.

Nutrition Facts

Serving: **8 servings** | Calories: **561.2 kcal** | Carbohydrates: **77.2 g** | Protein: **11.3 g** | Saturated fat: **10 g** | Cholesterol: **79.6 mg** | Sodium: **578.6 mg** | Fiber: **2.9 g** | Sugar: **39.4 g**

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