

KING CAKE BUBBLE UP submitted by Kelly Hebert

- 2 (12.4-oz) cans refrigerated Pillsbury cinnamon rolls (not Grands)
- 1 (8-oz) package cream cheese, softened
- 2/3 cup sugar
- 2 eggs
- 1 tsp vanilla
- 1 cup milk
- purple, yellow, green sugar

Preheat oven to 375 degrees. Line 12 inch Dutch Oven with parchment paper or lightly spray a 9x13-inch pan with cooking spray. Separate cinnamon rolls, save icing to use after the bubble up is baked. Cut each cinnamon roll into 4 pieces. Place in bottom on prepared pan. Using a hand held electric mixer, beat together cream cheese and sugar. Add eggs and vanilla, mixing well. Add milk and mix until combined. Pour over chopped cinnamon rolls. Bake for 30 to 35 minutes. Remove from oven and cool for 5 to 10 minutes. Spread cinnamon roll icing over top of casserole. Sprinkle with Mardi Gras colored sugar.

Meeting, Greeting, Cooking & Eating

Gathering on the 2nd Saturday of each
month at Palmetto Island State Park



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