



Cherry Danish Breakfast Casserole



Ingredients:

- 8 day old dinner rolls, cubed into 1" chunks
- 8 eggs
- 2 1/2 cups milk
- 2 Tbsp. granulated sugar
- 1 tsp. vanilla
- 2 tsp. lemon juice
- 2 cans Cherry Pie filling
- 1-8 oz package cream cheese, cubed

For the glaze:

- Mix about 1 1/2 cups powdered sugar into the cherry glaze.
- Add milk (roughly 1 cup) to blend and make into a glaze consistency.
- Stir in a tsp of vanilla.
- Spread on warm casserole to serve.

Directions:

- Grease a 9x13 pan with cooking spray and set aside.
- Whisk together the eggs, milk, sugar, vanilla and lemon juice.
- Mix the bread cubes into the egg mixture and stir to coat.
- Pour half of the bread/egg mixture into the greased pan and spread around evenly.
- Remove 1/3 c of glaze from the cherry pie filling and set aside for the glaze.
- Spread one of the cans of cherries over the bread mixture.
- Dot half of the cream cheese cubes all over the cherries.
- Add the rest of the bread and then layer the rest of the cherries and the cream cheese on top in a similar fashion.
- Cover the casserole with plastic wrap and allow to sit overnight.
- In the morning, preheat the oven to 350 degrees. Bake the casserole for 45 to 50 minutes.
- While the casserole bakes, make the glaze for the top. (see above)
- When the casserole is golden brown on top and doesn't jiggle, remove from the oven.
- Pour the glaze over the top and serve while warm!
- Whipped Cream is optional!

