



# Strawberry Nutella Cinnamon Bun Casserole



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## Introduction

Indulging in a delicious dessert is one of life's great pleasures, and the Strawberry Nutella Cinnamon Bun Casserole manages to combine sweetness and comfort in one delightful dish. Perfect for brunch, a family gathering, or simply as a treat, this casserole elevates traditional cinnamon rolls by incorporating rich Nutella and fresh strawberries. It's a delightful way to start any day or to enjoy as a satisfying dessert.

## Detailed Ingredients with measures

- Cinnamon rolls (2 cans)
- Nutella (1 cup)
- Fresh strawberries (2 cups, hulled and sliced)
- Eggs (4 large)
- Milk (1 cup)
- Vanilla extract (1 teaspoon)
- Ground cinnamon (1 teaspoon)
- Powdered sugar (for dusting)

## Prep Time

Preparation for this tasty casserole takes about 15 minutes.

## Cook Time, Total Time, Yield

The cooking time is approximately 30-35 minutes, making the total time around 50 minutes. This recipe yields around 8 servings, perfect for



sharing with friends or family.



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## Detailed Directions and Instructions

### **Preheat the Oven**

Preheat your oven to 350°F (175°C).

### **Prepare Baking Dish**

Grease a 9×13-inch baking dish with cooking spray or butter to prevent sticking.

### **Arrange Cinnamon Buns**

Open the cans of cinnamon rolls and cut each roll into quarters. Place the pieces evenly in the prepared baking dish.

### **Add Strawberries and Nutella**

Dot the cut cinnamon rolls with spoonfuls of Nutella and sprinkle diced strawberries over the top.

### **Mix Eggs and Cream**

In a bowl, whisk together eggs, cream, vanilla extract, and a pinch of salt until well combined.

### **Pour Mixture Over Cinnamon Buns**

Carefully pour the egg mixture evenly over the cinnamon roll pieces, ensuring they are well soaked.

See also [Cheeseburger Tortellini Skillet](#)

### **Dust with Cinnamon Sugar**

In a small bowl, combine sugar and cinnamon. Sprinkle this mixture over the top of the casserole.

### **Bake Casserole**

Place the baking dish in the preheated oven and bake for about 25-30 minutes, or until the tops are golden brown.

### **Cool and Serve**

Once baked, allow the casserole to cool for a few minutes before serving. Enjoy warm.

## **Notes**

### **Storage**

Leftovers can be stored in the refrigerator for up to 3 days.

### **Reheating**

Reheat individual servings in the microwave or warm in the oven at a low temperature.

### **Variations**

Feel free to substitute strawberries with other berries or fruits according to your preference.

### **Topping Suggestions**

Consider adding whipped cream or ice cream on top for an extra treat.





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## Cook techniques

### Layering Ingredients

Layering is an important technique in this casserole to ensure even distribution of flavors. Start by placing half of the cinnamon buns at the bottom of the dish, followed by Nutella and strawberries, then repeating with the remaining buns and toppings.

### Soaking the Buns

Allow the cinnamon buns to soak in the egg mixture for a sufficient time. This will help achieve a custard-like texture in the final dish, enhancing the overall flavor and moisture.

### Even Baking

To ensure even baking, make sure to spread the ingredients evenly in the casserole dish. Rotate the dish halfway through baking to promote uniform cooking all around.

### Serving Suggestions

Serve the casserole warm straight from the oven. Drizzling additional Nutella or serving with a scoop of ice cream can elevate the dish further.

## FAQ

### Can I use other types of bread instead of cinnamon buns?

Yes, you can substitute with other sweet breads or pastries, but the flavor and texture may differ.



See also [Fresh Pico de Gallo Recipe for Tacos](#)

### **How can I store leftovers?**

Leftovers can be stored in an airtight container in the refrigerator for up to three days. Reheat in the oven or microwave before serving.

### **Can I make this recipe ahead of time?**

Yes, you can prepare the casserole ahead of time and store it in the refrigerator before baking. Just add a few extra minutes to the baking time if it's chilled.

### **Is there a vegan version of this casserole?**

Yes, you can substitute the eggs with a flaxseed mixture and use plant-based milk and vegan cinnamon buns to make it vegan-friendly.



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## Conclusion

The Strawberry Nutella Cinnamon Bun Casserole is a delightful and indulgent dish that brings together the rich flavors of Nutella and the sweetness of strawberries, all enveloped in soft, cinnamon-infused buns. This easy-to-make casserole is perfect for brunch, dessert, or any occasion where you want to impress your friends and family. Its combination of textures and flavors creates a memorable treat that is sure to please everyone at the table.

## More recipes suggestions and combination

### **Banana Nutella French Toast Casserole**

Combine the classic flavors of bananas and Nutella in a delicious French toast casserole, perfect for a sweet breakfast or brunch.

### **Strawberry Cream Cheese Danishes**

Create flaky pastries filled with sweet cream cheese and fresh strawberries for an elegant dessert or breakfast option.

### **Peanut Butter and Jelly Breakfast Bake**

Mix the beloved flavors of peanut butter and jelly into a breakfast bake that is both satisfying and nostalgic.

### **Blueberry Lemon Coffee Cake**

A moist coffee cake infused with fresh blueberries and zesty lemon, ideal for a sweet morning treat or afternoon snack.

See also [Chia Lemonade](#)



### **Chocolate Chip Cookie Dough Casserole**

Combine gooey chocolate chip cookie dough with a custard-like batter for a decadent dessert that will satisfy any sweet tooth.



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