



French Toast Roll-Ups

Holidays, Recipes

Ingredients Needed

- 8 slices Aunt Millie's Homestyle Buttermilk Bread
- 3/4 c. spreadable cream cheese
- 1/2 c. your favorite jam, jelly, or spread
- 3 eggs
- 1/2 c. milk
- 1 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- Pinch salt
- 2 tbsp butter
- Maple syrup or honey



Directions | Yield: 4 servings

1. Trim crusts from bread; save for another use. Use a rolling pin or the palm of your hand to flatten bread. Spread cream cheese on each slice, leaving a small border of plain bread all around. Top evenly with jam; roll up into logs.
2. In a shallow bowl, whisk together eggs, milk, cinnamon, nutmeg and salt. Roll each log in egg mixture until completely coated.
3. In large nonstick skillet, melt butter over medium heat. Place logs, seam-side down, in skillet. Cook for 2 minutes or until lightly browned.
4. Cook, turning as needed, for an additional 3 to 5 minutes or until browned all over. Serve with warm maple syrup or honey for dipping.

Tip: Dust with icing sugar and serve with fresh raspberries for a special presentation.