



French Toast Roll-Ups

Ingredients Needed for French Toast Roll-Ups

- 8 slices Aunt Millie's Honey Wheat Bread
- $\frac{3}{4}$ cups spreadable cream cheese
- $\frac{1}{2}$ cup your favorite jam, jelly, or spread
- 3 eggs
- $\frac{1}{2}$ cup milk
- 1 teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon ground nutmeg
- Pinch salt
- 2 tablespoons butter
- Maple syrup or honey, for topping



Directions | Yield: 4 servings of French Toast Roll-Ups

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 and enjoy your French Toast Roll-Ups!

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

