

# French Toast Roll-Ups

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## **Ingredients:**

10 slices	Sandwich bread
4 ounces	Cream cheese, softened
½ to ¾ cup	Raspberry Chambord Jelly or your favorite flavor jam
3 eggs	
1—2 Tablespoons	Milk
½ teaspoon	Cinnamon
½ teaspoon	Vanilla extract
1 Tablespoon	Butter
1-2 Tablespoons	Powdered sugar

## Directions:

Roll each slice of bread flat with a rolling pin. You can remove the crusts or leave them on.

In a medium bowl mix cream cheese and jam or jelly together – does not need to be smooth and creamy – it will be a little lumpy.

Spread a tablespoon of the cream cheese mixture on each slice of bread, leave a thinner layer at the top with most of the filling at the bottom edge. Roll up from the bottom.

In a small bowl, beat eggs, milk, cinnamon and vanilla. Coat each roll-up in the egg mixture.

Melt the butter in a skillet on low heat. Pan fry each roll-up until all sides are golden brown. Sprinkle with powdered sugar before serving.

Note: We've made these with Cranberry Walnut Jam and Strawberry Mango – all the fruity flavors work well.

