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French Toast Roll Ups



[Honey Wheat](#)

Say “Au Revoir” to boring French Toast and say “Bonjour” to soft cream cheese, ground cinnamon and jam. Take your French Toast on the go by rolling these delectable ingredients in Nature’s Own Honey Wheat Bread.

Total Time:

15

MIN

Number of Ingredients:

9

Servings:

4

Level:

Medium

Ingredients:

8 slices Nature's Own Honey Wheat Bread

1/2 cup soft cream cheese

8 teaspoons jam

2 eggs

3 tablespoons milk

1/2 teaspoon vanilla

2 tablespoons butter

Powdered sugar

Ground cinnamon

Instructions:

Cut crusts from bread.

Flatten each slice of bread with rolling pin.

Spread each slice with 1 tablespoon cream cheese and 1 teaspoon jam. Roll up tightly.

In medium bowl, whisk together eggs, milk and vanilla.

In 10-inch skillet, heat 1 tablespoon butter over medium heat.

Dip 4 rolls in egg mixture; place in skillet.

Cook 2 to 3 minutes, turning frequently, until golden brown.

Remove from skillet. Keep warm. Repeat with remaining butter, rolls and egg mixture.

Just before serving, sprinkle rolls with powdered sugar and cinnamon.

Tip: Any Nature's Own bread variety would be good with this recipe.

Cooks Notes:

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Source URL: <http://naturesownbread.com/recipe/french-toast-roll-ups>