

# Cinnamon Cream Cheese Roll-Ups

## Ingredients:

- 1 loaf of thin, white bread
- 1 bar of cream cheese, softened
- ½ c powdered sugar
- ¼ c sugar
- 1 T cinnamon
- ½ cup butter, melted

## Directions:

Preheat oven to 350.

Beat the cream cheese and powdered sugar with a mixer until fluffy. Set aside.

Cut the crust off of the bread.

With a rolling pin, flatten bread.

Spread 1 - 1½ tablespoons of filling onto each flattened bread piece and roll up.

Roll the bread up and repeat until they're all filled.

In a shallow bowl or pie pan mix the sugar with the cinnamon.

Dip each rolled bread into melted butter and then into the cinnamon and sugar mix.

Place on an ungreased cookie sheet, repeat.

Bake for 16-20 minutes until golden brown.

Serve with syrup, if desired.