

# French Toast Roll-Ups

## Ingredients:

- 1 loaf white sandwich bread
- peanut butter, jelly, cream cheese, or Nutella (Or use the cream cheese filling [here](#))
- 4 eggs
- 6 T milk
- 2/3 cup granulated sugar
- 2 t ground cinnamon

## Directions:

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 whisk the eggs and milk until well combined.

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

Melt a tablespoon of butter over medium heat in a skillet.

Coat the rolls with the egg mixture, turning to coat on all sides then place them in the pan seam side down.

Cook in batches until golden brown, turning them to cook and brown on all sides. Add butter to the pan as needed.

While still hot, roll the rolls in the cinnamon sugar until completely covered.

Serve with syrup, if desired.

Or you can skip the cinnamon/sugar step and they can be sprinkled with confectioners sugar.