



FRENCH TOAST ROLL UP

- 8 slices soft, white sandwich bread
- 2 Tbsp. softened cream cheese
- 2 Tbsp. Amaretto Infused Raspberry Preserves
- 2 eggs
- 3 Tbsp. milk
- ¼ cup sugar
- 1 tsp. cinnamon
- Maple syrup

Trim the crust from the bread and flatten with a rolling pin. Spread a strip of cream cheese about ½ inch from one edge; top with a little Amaretto Infused Raspberry Preserves. Repeat with each slice of bread. Roll up.

Whisk eggs and milk until well combined. Mix the cinnamon and sugar in a separate bowl. Heat skillet or griddle to medium; grease with butter.

Dip each roll-up in egg mixture and place on griddle, seam side down. Roll with tongs to brown all sides. When browned, sprinkle each roll-up with cinnamon-sugar mixture; serve hot with maple syrup. Makes 4 servings.