



## Cinnamon Roll French Toast

### Ingredients:

1-1/2 cups milk  
3 large eggs (whisk before adding)  
1 tsp ground cinnamon

Whisk the ingredients together and put them in a shallow dish large enough to dip bread into. I prefer to use a pie plate.

1" large gourmet cinnamon rolls  
(slice rolls in half)  
salted butter  
cinnamon sugar



Note: iced sides of cinnamon rolls and cinnamon sugar-coated sides will brown faster because of the sugar, so be careful and adjust the temperature if needed.

The most popular ratio for cinnamon sugar is 4:1. Mix 1 tablespoon of cinnamon with 4 Tbsp sugar.

### Instructions:

Use a large non-stick skillet - two slices of rolls should fit comfortably. Preheat the skillet over medium heat. When you slice the rolls, icing will be visible on top. Scrape off most of the icing before dipping the egg.

Dip the roll into the egg mixture and flip. Repeat to coat both sides twice. If desired, sprinkle cinnamon sugar on the sides of the roll. Place 1 tablespoon of butter in a skillet for each bread slice, then add the rolls to the preheated, buttered skillet. Cook until the egg is set and the roll is light brown, then flip and cook the other side. Remove from the skillet and place it on your plate. Drizzle or spread with

#### Cream Cheese Spread.

→ 4 oz. cream cheese, room temperature  
3 Tbsp salted butter, room temperature  
1 cup powdered sugar

Mix the ingredients above thoroughly until smooth and creamy