

# Cinnamon Roll French Toast

Recipe Pictured on Page: 67

**1 1/2 CUPS MILK**

**3 RAW EGGS (WHISK BEFORE ADDING)**

**1 TSP. GROUND CINNAMON**

Whisk above ingredients together and place in a shallow dish large enough to dip bread in. I like to use a pie plate.

**1" LARGE GOURMET CINNAMON ROLLS**

**(SLICE ROLLS IN HALF)**

**SALTED BUTTER OR MARGARINE SPREAD**

**CINNAMON SUGAR**

**Note: Iced sides of cinnamon rolls and cinnamon sugar-coated sides will brown quicker due to the sugar so be careful and adjust temperature if needed.**

Use a large non-stick skillet - two pieces of sliced rolls should fit well. Preheat skillet on medium. When you slice rolls, icing will be exposed on top side. Scrape most icing off before dipping in egg.

Dip roll into egg mixture and flip. Repeat (both sides dipped twice) Sprinkle sides of roll with cinnamon sugar if desired. Put 1 tbsp butter per slice of bread in skillet and place rolls into preheated and buttered skillet. Cook long enough that egg cooks and it is light brown. Flip it over and cook other side.

Take out place on your plate. Drizzle or spread with Cream Cheese Icing (pg. 66)! Icing is rich so it doesn't take a lot. Enjoy!

## Cream Cheese Icing

4 OZ. CREAM CHEESE (ROOM TEMPERATURE)  
 3 TBSP. SALTED BUTTER (ROOM TEMPERATURE)  
 1 CUP POWDERED SUGAR

Mix the above ingredients well until smooth and creamy. Pipe on top of toast as pictured on Pg. 67.

## Egg in a Hole or Bull's Eye

1 EGG  
 1 SLICE OF BREAD  
 MARGARINE OR BUTTER  
 SHREDDED CHEESE (YOUR CHOICE)  
 2" COOKIE OR BISCUIT CUTTER  
 NON-STICK SKILLET  
 SALT & BLACK PEPPER

Butter both sides of a piece of bread. Use a 2" round cookie or biscuit cutter and cut out center of bread. Brown one side of bread in a moderately hot non-stick frying pan. Then turn it over and crack an egg into hole. Sprinkle egg with salt and black pepper. Cook until white is set. Cover skillet to help white of egg get completely done.

**Tip:** If you want a well-done egg, go ahead, and crack egg into bread as soon as you put it in the skillet. That way the egg can cook while both sides of bread is browning. Go ahead and brown center circles as well.

*Option: I like to sprinkle shredded cheese on top and let it melt while last side browns. Use different cutters for different seasons (like a heart for valentine's day).*