



Strawberry and Cream Cheese French Toast Roll-Ups

Serves 4 / 25 mins

Ingredients

8 slices of Wonder® White Bread or Texas Toast Bread

8 teaspoons cream cheese, softened (to taste)

Strawberry, sliced (to taste)

2 eggs

1 tablespoon milk

½ teaspoon cinnamon

1 teaspoon vanilla extract

½ teaspoon vanilla extract



Directions

 Prep time **15m** | Cook **10m** | Ready in **25m**

- 1** Roll each slice of Wonder® White Bread flat with a rolling pin and carefully cut off the crusts.
- 2** Spread each slice of flattened bread with one teaspoon of cream cheese (or desired amount), spreading along the edge of the bread.
- 3** Place sliced strawberries along the edge of the bread and then roll the bread up tightly.
- 4** In a bowl, combine eggs, milk, cinnamon, and vanilla.
- 5** Heat some butter in a skillet. Dip each roll in the egg mixture until coated, then placing in the hot skillet. Lightly fry until golden brown all over.
- 6** Serve immediately and enjoy!