



Strawberry and Cream Cheese French Toast Roll-Ups

Serves 4 / 25 mins

Ingredients

- 8 slices Wonder® White Bread or Texas Toast Bread
- 8 tsp. cream cheese, softened (to taste)
- 8 strawberries, sliced (to taste)
- 2 eggs
- 1 tbsp. milk
- ½ tsp. cinnamon
- ½ tsp. vanilla extract

Directions



Prep Time: **15 minutes** | Cook Time: **10 minutes** | Total Time: **25 minutes**

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!

