

Cinnamon Roll French Toast Roll-Ups: Your New Favorite Breakfast Indulgence

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OVEN
350°F

TIME
2-3 min

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INGREDIENTS

For the Cinnamon Sugar Coating: 1/4 cup granulated sugar 1 teaspoon ground cinnamon For Serving (Optional): Maple syrup Fresh berries More powdered sugar:

DIRECTIONS

1. Steps for the : Recipe
2. Prepare the : Bread:
3. Lay out the slices of bread. Using a rolling pin, flatten each slice of bread as thin as possible. Trim off the crusts (you can save them for breadcrumbs!).
4. Make the : Cream Cheese Filling:
5. In a small bowl, combine the softened cream cheese, powdered sugar, and vanilla extract. Mix until smooth and creamy.
6. Fill and : Roll:
7. Spread about 1-2 tablespoons of the cream cheese filling evenly over one side of each flattened bread slice. Carefully roll up each slice tightly, starting from one end.
8. Prepare the : French Toast Batter:
9. In a shallow dish, whisk together the eggs, milk, cinnamon, and nutmeg (if using) until well combined.
10. Dip and : Cook:
11. Heat 1 tablespoon of butter in a large non-stick skillet or griddle over medium heat. Dip each rolled-up bread stick into the egg mixture, coating it completely but quickly so it doesn't get soggy.
12. Cook the : Roll-Ups:
13. Place the coated roll-ups in the hot skillet. Cook for about 2-3 minutes per side, turning occasionally, until golden brown and cooked through. Add the remaining butter as needed.
14. Cinnamon : Sugar Coating:
15. While the roll-ups are still warm, combine the granulated sugar and cinnamon in a shallow dish. Roll

each cooked French toast roll-up in the cinnamon sugar mixture until evenly coated.

16. Serve immediately with warm maple syrup, fresh berries, or a dusting of powdered sugar.

SWAPS & NOTES

Bread: While white bread is traditional and works beautifully for rolling, you can experiment with brioche or challah for an extra rich flavor.

Just make sure the bread is fairly soft and fresh enough to roll without tearing.

Filling: If you're not a fan of cream cheese, you can skip it and simply roll up the bread with just the cinnamon sugar mixture inside.

For a fruitier twist, add a thin layer of jam or finely diced apples along with the cream cheese.

TIPS FOR SUCCESS

Flatten Evenly: Don't be afraid to press down firmly with the rolling pin to get the bread as flat as possible.

This makes rolling much easier and prevents tears.

Don't Over-Soak: Dip the roll-ups quickly in the egg mixture.

If they sit too long, they'll become soggy and fall apart when cooking.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cinnamon-roll-french-toast-roll-ups-your-new-favorite-breakfast-indulgence/>