

## Cinnamon Roll French Toast Roll-Ups: A Sweet Breakfast Twist You'll Adore

If breakfast is your favorite meal of the day, you're going to love these



**TIME**  
**2-3 min**

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### INGREDIENTS

6-8 slices of white bread (soft and fresh works best)

1/4 cup softened cream cheese

2 tbsp powdered sugar

1 tsp vanilla extract

1/4 cup granulated sugar

1 tsp ground cinnamon

2 large eggs

1/4 cup milk

2 tbsp butter, for frying

Maple syrup or powdered sugar, for serving

Instructions:

**Prepare the Filling**In a small bowl, mix together the softened cream cheese, powdered sugar, and vanilla extract until smooth. Set aside.

**Flatten the Bread**Using a rolling pin, flatten each slice of bread. Trim the crusts for easier rolling, if desired.

**Spread and Roll**Spread a thin layer of the cream cheese mixture onto each slice of bread. Roll each slice tightly into a log shape.

**Mix the Cinnamon Sugar**In a shallow dish, combine the granulated sugar and cinnamon. Set aside.

**Make the Egg Mixture**In another shallow dish, whisk together the eggs and milk.

**Dip and Fry**Heat a non-stick skillet or griddle over medium heat and melt the butter. Dip each roll-up

into the egg mixture, ensuring it's fully coated, and place it seam-side down in the skillet. Cook until golden brown on all sides, about 2-3 minutes per side.

**Coat in Cinnamon Sugar** While the roll-ups are still warm, roll them in the cinnamon sugar mixture until evenly coated.

**Serve and Enjoy** Serve immediately with your favorite toppings, such as maple syrup, powdered sugar, or whipped cream.

**Tips for Success:**

**Use Soft Bread:** Fresh, soft bread works best for rolling and absorbs the egg mixture perfectly.

**Get Creative with Fillings:** Swap the cream cheese filling for Nutella, peanut butter, or jam for a fun variation.

**Double the Batch:** These roll-ups freeze well—simply reheat them in a toaster oven for a quick breakfast on busy mornings.

**Why You'll Love This Recipe:**

## DIRECTIONS

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12. **Why You'll Love This Recipe:** Cinnamon Roll French Toast Roll-Ups are the perfect mix of indulgent and easy. They're quick to prepare, look impressive, and taste absolutely heavenly. Whether you're making breakfast for your family, hosting brunch guests, or just treating yourself, this recipe is a guaranteed hit.
13. If you give these roll-ups a try, let me know how they turn out! Don't forget to check out I Wuv Cooking for more amazing recipes.

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

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