



# FRENCH TOAST ROLL UPS 🍌

*A nice twist to traditional French Toast!*

## INGREDIENTS

- 8 slices of white sandwich bread
- 2 large eggs
- 3 tablespoons of milk
- 1/3 cup sugar
- 3 tablespoons of Nutella
- 1 teaspoon cinnamon
- 2 tablespoons unsalted butter (grease the pan)
- Maple syrup (optional)

## PREP TIME

- Prep | 15 min
- Cook | 10 min
- Total Time | 25 min

## PROCEDURE

01

Remove crust from bread slices and use a rolling pin to flatten each slice. Spread Nutella as a thin strip onto bread slice. Roll up bread slices and repeat with others.

02

Whisk eggs and milk together in a bowl. In a separate bowl, mix the sugar and cinnamon together. Melt 1 tablespoon of butter on a pan at medium heat.

03

Coat rolls with egg mixtures. Cook rolls on each side for 2 minutes or until golden brown. Add more butter to pan as required.

04

Place hot rolls into cinnamon-sugar and cover them completely. Option to serve with maple syrup!