

# French Toast Roll Ups

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*Super easy and very yummy!*

## **Ingredients**

- 3 tablespoons unsalted butter, melted
- 3 tablespoons granulated sugar
- 2 tablespoons brown sugar
- 1 tablespoon ground cinnamon
- 2 large eggs
- ¼ cup milk
- 2 tablespoons granulated sugar
- 2 teaspoons ground cinnamon
- 8 slices soft white bread, crusts cut off
- 3 tablespoons butter, for saute pan
- maple syrup, for serving

## **Directions:**

1. In a small microwave-safe bowl, melt 3 tablespoons butter until just melted. With a fork, stir in 3 tablespoons granulated sugar, 2 tablespoons brown sugar and 1 tablespoon cinnamon until a smooth spreadable mixture forms. Set aside.
2. In a shallow bowl, whisk together the eggs and milk. Set aside.
3. In another small bowl, stir together 2 tablespoons granulated sugar with 2 teaspoons cinnamon. Set aside.
4. After trimming the crusts from each slice of bread, roll one slice out to about ⅛-inch thickness with a rolling pin. Spread each slice with a thin layer of the butter mixture and roll up tightly. Repeat with remaining bread slices and butter mixture.
5. Place 3 tablespoons butter in a large non-stick sauté pan and let melt over medium heat. (If using a small sauté pan, use just 2 tablespoons butter and sauté the roll-ups in two batches) Dip one roll at a time in the egg mixture and place in the sauté pan. Allow roll ups to sauté for 1-2 minutes per side until golden brown and slightly crisp on the outside. Remove to a work surface and sprinkle each roll up generously with the cinnamon-sugar mixture.
6. Serve immediately with maple syrup.

