

Cinnamon Sugar Toast Rolls

Ingredients:

- 1 loaf white bread, crusts trimmed
- 5 1/2 ounces cream cheese, room temperature
- 1/2 cup powdered sugar
- 3/4 cup sugar
- 1 tablespoon cinnamon
- 1/2 cup butter, melted and cooled



Directions

1. Preheat oven to 350°F.
2. Roll each slice of bread flat with a rolling pin.
3. Combine cream cheese and powdered sugar in a small bowl until blended. Set aside.
4. Combine sugar and cinnamon in a small shallow bowl. Set aside.
5. Spread 1–1 1/2 tablespoons of the cream cheese mixture evenly onto one side of each bread slice.
6. Starting at one end, roll up each bread slice. Submerge each in the melted butter and toss in the cinnamon sugar mixture, coating evenly. Place rolls on a baking sheet.
7. Bake 16–20 minutes. Serve warm.

Makes 12 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.