

FRENCH TOAST CREAM CHEESE ROLL UP

- » 1 Meat/Meat Alternative
- » Yield 160 1-Piece Servings
- » Breakfast, Lunch, or Dinner
– Main Dish



Calories: 250 | **Sodium:** 380mg | **Protein:** 9g

YOU WILL NEED:

- » 160 pcs., #40080 Sunny Fresh® Whole Grain French Toast, Cinnamon Glazed; fully thawed
- » 5 lbs. Cream Cheese, softened

LET'S GET STARTED:

- 1 Preheat Convection oven to 350 °F. Prepare 4 full –size sheet pans with parchment paper.
- 2 Lay a piece of parchment paper down on your work space. Place 10 pieces of French toast, glazed side up and evenly spaced out on the parchment. Cover with a second piece of parchment. Using a rolling pin or unopened #10 can, roll the French toast out flat to about a ¼ inch thick. Spread 1 Tbsp of cream cheese evenly over each piece of French toast. Roll up into tight cylinders and place on the prepared sheet pans. Repeat with the remaining French toast.
- 3 Cover the pans tightly with foil that has been prepped with cooking spray.
- 4 Place pans in oven and heat for 12 minutes. Remove foil and serve warm.
1 roll up per serving.

Roll Ups can be prepped the day before and store refrigerated and covered until ready to heat.

