

# NUTELLA FRENCH TOAST ROLL UPS

*8 slices of white bread*

*8 teaspoons of Nutella*

*2 large eggs*

*¼ cup milk*

*2 tablespoons sugar (Optional)*

*1 teaspoon cinnamon (Optional)*

*Butter, for frying*



Remove the crusts from the bread.

Roll out each slice of bread with a rolling pin.

Spread flattened bread with one teaspoon of Nutella.

Roll the bread up tightly, sealing shut by pinching the ends.

In a bowl, whisk the egg and milk until combined.

In a shallow dish, combine the sugar and cinnamon and mix well (Optional – these taste delicious without the sugar!).

Heat some butter in a frying pan.

Dip each roll in the egg mixture until coated, then place in the hot pan.

Lightly fry until golden brown all over.

Roll in the cinnamon sugar mixture. (Optional)

## **Alternatives:**

If you are not a fan of Nutella, why not try these versions: ham and cheese, cream cheese and apple (cooked), strawberry and cream cheese, sausage.