

Crack Sticks

Ingredients

- 1 loaf thin sliced white bread, crusts removed
- 8 oz cream cheese, softened
- 3/4 cup confectioner's sugar
- 1 cup sugar
- 1 1/2 tsps cinnamon
- 3/4 cup butter, melted

Instructions

Flatten bread with a rolling-pin. In a bowl, combine cream cheese and confectioners' sugar. In another bowl, combine sugar and cinnamon; set aside. Spread about 1 tablespoon of cheese mixture on each slice of bread. Roll up, jelly roll style. Dip in melted butter, then in cinnamon-sugar. Place on an ungreased baking sheet. Bake at 350° for 20 minutes or until golden brown. Good warm or cold.

Summary

Yield: 16

Source: Cindy Carswell

Prep Time: 15 minutes

Category: Cookies & Bars

Cuisine: American

Tags: Cindy Carswell