Cinnamon Cheese Roll-Ups

Description

Summary

Yield: 16
Prep Time: 30 minutes
Category: Appetizers

Ingredients

- 1 loaf thinly sliced bread, crusts removed
- 1 egg yolk
- 1 cup sugar
- 3/4 cup butter, melted
- 1 pkg cream cheese, softened
- 3/4 cup powdered sugar
- 1 1/2 tsp cinnamon

Instructions

Preheat oven to 350°.

Flatten bread with rolling pin. In a mixing bowl, combine cream cheese, egg yolk, and powdered sugar. In another bowl combine sugar and cinnamon, set aside.

Spread about 1 Tablespoon cheese mixture on each slice of bread. Roll up jelly roll style, dip in melted butter, then in cinnamon-sugar.

Place on ungreased baking sheet. Bake for 20 minutes or until golden brown.

Cinnamon Cheese Roll-Ups

Dust with powdered sugar, if desired.

Notes