

# FRENCH TOAST ROLL-UP BAKE

Serves 8 (2 roll-ups each)

## INGREDIENTS

### For the roll-up bake:

24 slices SASKO Premium White Bread  
1 cup sugar  
2 tbsp ground cinnamon  
Butter, to spread  
6 eggs  
2 cups milk

### For the glaze:

100g cream cheese, at room temperature  
2 tbsp butter melted  
1 tsp vanilla essence  
2 Tbsp milk  
1 cup icing sugar

### Serving suggestion:

Fresh mixed summer berries

## METHOD

1. Preheat oven to 160°C and grease and line a baking dish with baking paper.

### For the roll-up bake:

1. Remove the crusts from the slices of bread. *\*Chef's tip: Place crusts in a re-sealable bag and freeze to use for croutons or breadcrumbs later.*
2. Arrange 3 bread slices in a vertical row with the ends overlapping slightly. Join the ends together by pressing down. Repeat with the rest of the slices, forming 8 vertical bread strips.
3. Combine the cinnamon and sugar.
4. Spread butter generously over one side of the 8 strips and sprinkle a generous amount of cinnamon-sugar over each.
5. Starting at the end, roll up each strip (rolling in the butter and cinnamon sugar) to form 8 rolls. Cut the rolls in half and place half-rolls next to each other in the baking dish so that they fit snugly together.
6. Using a fork, beat together milk and egg.
7. Pour the egg mixture over the roll-ups and cover the dish with tinfoil. Leave to stand for 10-15 minutes so that the bread absorbs the custard.
8. Bake in the oven, covered, for 30 minutes before removing foil and continue to bake uncovered for a further 10-15 minutes, until the top is lightly browned.

