

Blueberry French Toast Roll Ups with Cream Cheese Dipping Sauce

Ingredients

- 16 - 20 slices sandwich bread (I used the long square shape loaf)
- 1/2 cup blueberry jam (I used Bonne Maman)
- 1/2 pint fresh blueberries
- 4 large eggs
- 1/2 cup milk
- 1/2 tsp vanilla extract
- 2 Tbsp all-purpose flour
- 1/2 tsp baking powder
- 1 pinch ground nutmeg
- 2 Tbsp butter, melted
- 1/3 cup granulated sugar
- 1 1/4 tsp cinnamon

Dipping Sauce

- 3 oz cream cheese, softened
- 3 oz butter, softened
- 1 cup powdered sugar
- 1 1/2 - 2 Tbsp milk
- 1/2 tsp vanilla extract



Make Beer Bread for Game Day

Directions

- Preheat oven to 375 degrees. Stack bread into stacks of 4 slices, then trim crusts from bread. Working with one piece of bread at a time, use a rolling pin to flatten bread to about 1/2 original size. Evenly spread 1 tsp blueberry jam just onto one half of the bread, then align blueberries over jam. Roll bread to opposite end and set aside, seam side down. Repeat with remaining slices of bread.
- To a blender add eggs, milk, vanilla, flour, baking powder and nutmeg. Cover and blend on speed 10 - 15 seconds until well blended. Pour into a bowl and dip roll ups into egg mixture allowing to rest several seconds to absorb liquid. Transfer to a lightly greased Silpat lined baking sheet (I didn't grease mine and I had about 3 of them stick, but was easily able to remove them with a spatula). Bake in preheated oven 9 minutes, then remove from oven and brush tops lightly with melted butter then rotate french toast roll ups to opposite side and brush lightly with melted butter (bottoms should now be upright). Return to oven to bake 8 - 12 minutes longer until cooked through.

- In a small bowl whisk together granulated sugar and cinnamon. Once french toast roll up cool enough to handle, immediately dip and roll in cinnamon sugar mixture to evenly coat. Serve warm with cream cheese dipping sauce.
- For the cream cheese dipping sauce:
- In a mixing bowl, using an electric hand mixer, whip together cream cheese and butter smooth and fluffy. Add in powdered sugar, milk and vanilla and whip until well blended and fluffy. Store in refrigerator.
- Recipe Source: Cooking Classy, inspired by [Cinnamon Spice & Everything Nice](#)

<http://www.cookingclassy.com/2013/09/blueberry-french-toast-roll-ups-cream-cheese-dipping-sauce/>