



Name: Jason Sutton

Dessert Title: Rolled up Chocolate and Cream Cheese French Toast

Dessert Ingredients:

- 6 Slices of White Bread
 - 1/2 teaspoon Vanilla Extract
 - 1 Egg
 - 1 Tablespoon of Milk
 - (As desired) Strawberries (Sliced)
 - Jif Chocolate Cheesecake Hazelnut Spread (as desired)
- * This can be substituted with Nutella, or Hershey's Chocolate Spread

Dessert Instructions:

1. Take the crusts off of the bread and then flatten the bread with a rolling pin.
2. Crack the egg into a bowl and beat it. Than mix in the Milk, Vanilla Extract, and Cinnamon and continue beating until mixed.
3. Spread the chocolate spread over the bread and place the sliced strawberries on the bread and roll it. It should look like a small cylinder once rolled.
4. Before putting the bread in the beaten egg, melt butter in a frying pan. Next lightly soak the bread in the beaten egg and place the bread on the frying pan.
5. Using tongs, flip the bread to prevent it from sticking. Once one side is golden brown, flip the bread until all sides are golden brown.