

# Nutella French Toast Roll-Ups

Course: **Breakfast, Dessert**

Servings	Prep time	Cooking time	Total time
10 servings	10 minutes	10 minutes	20 minutes

## Ingredients

10 slices of soft white sandwich bread

200 g ( $\frac{3}{4}$  cup) Nutella (or any chocolate hazelnut spread)

2 large eggs

40 ml (3 tbsp) milk

1 tbsp unsalted butter (for frying)

50 g ( $\frac{1}{4}$  cup) granulated sugar

1 tsp ground cinnamon

## Directions

### Prepare the bread

- 1 Take 10 slices of soft white sandwich bread. Using a rolling pin, roll each slice flat until thin and even. Trim the crusts off – don't throw them away! They can be repurposed into homemade croutons or breadcrumbs later.

### Spread the Nutella & Roll

- 2 Generously spread Nutella over each slice of flattened bread, making sure to cover all the way to the edges. This ensures every bite is filled with chocolatey hazelnut goodness. Carefully roll each slice into a tight cylinder. Place seam-side down to help them stay closed.

### Prepare the egg mixture & Dip

- 3 In a shallow dish, whisk together 2 eggs and 40 ml (3 tbsp) of milk until smooth. This will serve as the dipping mixture.
- 4 Roll each Nutella-filled bread roll gently in the egg mixture, making sure it's coated on all sides but not soaking wet.

### Pan-fry in butter

- 5 Melt 1 tbsp of unsalted butter in a non-stick skillet over medium heat. Place the roll-ups seam-side down and cook for about 2–3 minutes per side until golden brown and slightly crisp. Turn them gently with tongs to ensure even browning.

### Coat in cinnamon sugar

- 6** Mix 50 g ( $\frac{1}{4}$  cup) granulated sugar with 1 tsp ground cinnamon in a shallow bowl. After frying, let the roll-ups cool for about 1 minute, then roll them in the cinnamon sugar mixture until well coated.

**Serve and enjoy**

- 7** Serve warm with extra Nutella drizzle, fresh berries, or a dusting of powdered sugar for a café-style finish.