

**LISA'S LADLE**  
**FRENCH TOAST ROLLUPS**  
**VIDEO RECIPE #1**

**Servings:** 4

**Prep Time:** 20 minutes

**Total Time:** 45 minutes

**Ingredients:**

8 Maple or plain sausage links (fully cooked)  
8 Slices of sandwich bread (with crusts cut off)  
2 Large eggs  
3 TBSP Milk  
1 tsp Cinnamon  
¼ tsp Vanilla  
1 TBSP Unsalted butter  
¼ cup Powdered sugar  
¼cup Maple syrup

**Optional Fillings**

Cream Cheese (softened)  
Cherry Pie Filling or Strawberries  
Sliced Apples with cinnasugar  
Peanut Butter  
Sliced Bananas

**Directions:**

1. Cook sausage links and set aside.
2. Cut of crust of bread.
3. Using a rolling pin, flatten each slice of bread once crust is removed.
4. In a small dish whisk together eggs, milk, cinnamon and vanilla. Dip each piece of bread in mix then roll the sausage from front edge tightly pressing to seal the end.
5. Heat large skillet on medium heat.
6. Add butter to pre-heated skillet. Once butter melts in preheated skillet add rolls seam side down. Cook for 2 minutes or until golden brown. Turn the roll on each side and cook for another 2 minutes until all sides are golden brown.
7. Remove from heat, sprinkle with powdered sugar and DIP in the syrup.

Be creative with the fillings; let your taste buds run wild with the possibilities!