**Cinnamon Roll French Toast**

**Ingredients**

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* 18 slices of Brioche Bread
* ½ cup (1 stick) Challenge Butter, softened
* 4 tablespoons of sugar
* 4 tablespoons of brown sugar
* 1 tablespoon of cinnamon
* 3 eggs
* 1 cup of milk
* ½ teaspoon of salt
* 2 teaspoons of vanilla extract

**Cream Cheese Glaze**

* 4 ounces of Challenge Cream Cheese Spread, softened
* ½ cup of powdered sugar
* 2 teaspoons of vanilla
* 2 tablespoons of milk

**Directions**

1. Preheat oven to 400 degrees. Lightly spray a casserole dish with a cooking spray.
2. Remove crust from bread using a serrated knife.
3. Place three bread slices edge to edge. Pinch edges together to form a strip. Continue with the remaining bread slices to create 6 wide strips.
4. Spread bread strips liberally with softened butter.
5. In a medium bowl, combine sugars and cinnamon.
6. Sprinkle cinnamon sugar over butter.
7. Using a knife or pizza cutter, cut strips in half to create 12 thin strips.
8. Starting on one end of the strip, roll bread to create a cinnamon roll. Place rolls side by side in prepared casserole dish.
9. In a medium bowl, whisk together eggs, milk, salt and vanilla. Using a large spoon or ladle, slowly pour custard over each roll, allowing the custard to soak into bread.
10. Cover with foil and place into oven. Bake for 20 minutes. Remove foil and continue baking for 10 minutes or until custard is set in the middle of the rolls. Let cool for 5 minutes.
11. While rolls are cooling, create glaze. In a small bowl, whisk together cream cheese, sugar, milk and vanilla.
12. Drizzle glaze on top of rolls. Serve with any remaining glaze on the side.

**Creates 12 rolls**