

CRACK ROLLS

Ingredients:

1 loaf (16 ounces) thinly sliced white bread, crusts removed

1 package (8 ounces) cream cheese, softened

3/4 cup confectioners sugar

1 cup sugar

1-1/2 teaspoon ground cinnamon

3/4 cup butter, melted

Instructions

Flatten bread with a rolling-pin. In a bowl, combine cream cheese and confectioners' sugar. In another bowl, combine sugar and cinnamon; set aside. Spread about 1 tablespoon of cheese mixture on each slice of bread. Roll up, jelly-roll style. Dip in melted butter, then in cinnamon-sugar. Place on an ungreased baking sheet.

Bake at 350° for 20 minutes or until golden brown.

Yield: 16 roll-ups. Good warm or cold. ADDICTING!