

Fruity French Toast Dessert Roll-Ups

Ingredients:

For the Apple pie filling:

- 1 tin KOO Unsweetened Apple Pie Slices
- 2 tbsp sugar
- 1 tsp cinnamon

For the Guava and custard filling:

- 1 tin KOO Guava Halves in Syrup
- ½ cup custard

For the Peaches and cream cheese filling:

- 1 tin KOO Peach Slices in Syrup
- ½ cup cream cheese

For the French Toast Roll Ups:

- 1 loaf of white sandwich bread
- 6 eggs
- 1½ cups milk
- 1 tsp vanilla essence
- 1 tsp ground cinnamon
- ½ cup sugar
- Butter, for greasing the pan
- 3 – 4 tbsp apricot jam
- Vanilla Ice cream, to serve
- Custard, to serve

Method:

For the Apple pie filling:

1. Slice the KOO Unsweetened Apple Pie Slices into small cubes.
2. Add the cinnamon and sugar to the apple cubes and mix well.

For the Guava and custard filling:

1. Drain the KOO Guava Halves in Syrup and slice into small cubes.
2. In a small mixing bowl combine the guava cubes with the custard.

For the Peaches and cream cheese filling:

1. Drain the KOO Peach Slices in Syrup and slice into small cubes.
2. In a small mixing bowl combine the peach cubes with the cream cheese.

For the French Toast Roll Ups:

1. Lightly grease the bottom and sides of a small deep sided baking dish with 1 tablespoon butter.
2. Cut the crust from each slice of bread and flatten it out with a rolling pin.
3. Place about 1-2 teaspoons of the Apple Pie filling onto a slice of bread roughly ½ cm from one end of the bread in a strip. Roll the bread up tightly and set aside. Repeat until the Apple pie filling is finished.

4. Repeat this filling/rolling process with the Guava and Custard filling and the Peaches and Cream cheese filling.
5. In a shallow bowl whisk the eggs, milk, cinnamon, vanilla essence and sugar until well combined.
6. Dip each bread roll in the egg mixture, coating well, and then arrange the roll ups tightly, standing up in the baking dish, alternating the three fillings until the dish is full.
7. Pour the remaining egg mixture over the roll ups.
8. Bake at 180°C for 15 - 20 minutes, until golden. Brush the baked bread roll ups with apricot jam.
9. Dust with icing sugar and serve with custard and a scoop of vanilla ice cream. ENJOY!