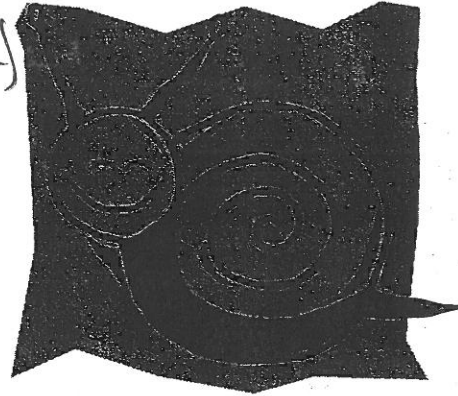


CINNAMON SNAILS

Oven Temperature 350° Cookware Needed Baking Sheet Servings 12
Preparation Time 10 Minutes Cook/Bake Time 12 Minutes

Ingredients:

- 8 slices soft bread (2 for each group member)
1/4 cup soft-style cream cheese
3 tablespoons sugar *in a cereal bowl*
1 1/2 teaspoons cinnamon
1/4 cup butter or margarine, melted



Directions:

1. Trim crusts from bread.
2. Spread 1 tablespoon of cream cheese on each slice of bread.
3. Roll up bread slices with cream cheese inside.
4. Slice each roll into 3 pieces (like cinnamon rolls).
5. Mix sugar and cinnamon.
6. Dip each cut roll into melted butter.
7. Dip each flat side of roll into cinnamon-sugar mixture. Do not dip the ends of the roll.
8. Place rolls on ungreased baking sheet.
9. Bake 12 minutes until light brown and crisp.

Tips:

Goes well with egg or omelet breakfast.

Teacher Comments

Good served warm or cool

Delicious

Attractive