

Eat Your Heart Out Edibles ♥

Personal Chef Service and Made-to-Order Bakery

"Eat Hearty Without the Headache!"



Chef Angela's Cream Cheese "Cigars"

INGREDIENTS:

- 1 loaf THIN white bread
- 1 (8 oz.) package of cream cheese, softened to room temp
- 1/2 tsp. vanilla extract
- 1 stick butter, melted
- 3/4 cup white sugar
- 3 TBSP Cinnamon



DIRECTIONS:

- ♥ In a small bowl combine cinnamon and sugar, set aside.
- ♥ In another small bowl, have the butter melted, set aside.
- ♥ Mix cream cheese in a bowl with vanilla.
- ♥ Remove crusts from all of the bread slices. With a rolling pin, roll each bread slice one at a time, until completely flat.
- ♥ With a butter-knife spread each flat bread slice with cream cheese, roll up (will resemble a fat, short white cigar).
- ♥ Brush each "cigar" liberally with butter and then roll/dip in the cinnamon-sugar mixture.
- ♥ Either leave whole as is, or cut into three "bites."
- ♥ Each loaf makes enough to fill a dinner-sized serving plate. Also, they can be made ahead of time and frozen until ready to serve!

Compliments of Eat Your Heart Out Edibles

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