Shareable Crispy French Toast Roll-ups

Prep Time: 40 Minutes

Cooking Time: 40 Minutes

Serves 12

Ingredients:

32 each 8" Pressed Mazina™ Tortillas (08043)

18 each Eggs

1 1/2 qts. Milk

1 Tbsp. Vanilla extract

3/4 cup Granulated sugar

1 tsp. Kosher Salt

72 each Mini maple syrup breakfast sausage links

2 1/4 cups Whipped cream cheese

12 Tbsp. Maple Syrup

As needed Cinnamon sugar mix

3 cups Mexican Hot Chocolate Dipping Sauce, warmed, See related recipe

Directions:

1. In a large mixing bowl, whisk together egg, milk, vanilla extract, granulated sugar, ground cinnamon and kosher salt to make the French toast batter. Set aside.

2. To prepare one French Toast Roll-up, top one Mazina® 8" Tortilla with 2 maple flavored mini breakfast sausage links, 1 tbsp. of whipped cream cheese and 1 tsp. of maple syrup and roll up, tucking in the ends as you roll to keep the filing inside as it fries.

3. Dredge the roll up in the French toast batter and coat heavily with the cinnamon sugar mix.

4. Fry at 350°F until golden brown and crispy. Dust with more cinnamon sugar mix as it comes out of the fryer.

5. To serve, plate 3 French Toast Roll-ups and serve with a ramekin of warmed Mexican Hot Chocolate Dipping Sauce.

Mexican Hot Chocolate Dipping Sauce

Prep Time: 20 Minutes

Cooking Time: 20 Minutes

Serves 1

Ingredients:

2 cups Heavy whipping cream

1 lb. + 2 oz. Mexican chocolate tablets, chopped fine

2 tsp. Vanilla extract

1 tsp. Ground cinnamon

1 tsp. Ground nutmeg

4 Tbsp. Unsalted butter

Kosher Salt , to taste

Directions:

1. Over medium heat, bring cream to a simmer and take off heat. Add the remaining ingredients except reserving the butter and salt, and let sit for 5 min.

2. Whisk until the dipping sauce comes together and add in the butter at the very end whisking until the chocolate is fully dissolved and the sauce is smooth and velvety.

3. Taste and adjust salt if needed.

4. Hold warm stirring occasionally until use.