

FINGER BLINTZES

Phyllis Martin

1 loaf white bread (I use thin sliced Pepperidge Farm) remove crust

8 oz. cream cheese, softened

1 egg yolk

2 T sugar

1 c butter or margarine

½ t vanilla

½ c cinnamon sugar

Preheat oven to 350.

Flatten bread with rolling pin. Combine cream cheese, egg yolk, sugar and vanilla. Spread onto bread slices and roll jelly roll style.

Melt butter. Dip bread rolls in butter. Roll each roll in cinnamon sugar.

Cut each roll in half. Place rolls on baking sheet. Bake 20 minutes.

May be frozen after baking.