



PREP TIME: 10 minutes
TOTAL: 15 minutes
SERVES: 2 servings, 1 sandwich each

INGREDIENTS

- 4 slices cinnamon raisin bread
- 1/4 cup *Philadelphia* Cream Cheese Spread
- 60 g thinly sliced deli ham (about 6 slices)
- 2 eggs
- 2 Tbsp. milk
- 2 tsp. sugar
- 2 Tbsp. pure maple syrup

EQUIPMENT NEEDED

- cutting board
- 2 bread knives
- glass pie plate or square baking dish
- wire whisk
- 1/4 cup dry measuring cup
- 1 set measuring spoons
- large non-stick skillet
- metal spatula



1. SPREAD cream cheese spread onto 2 of the bread slices. Top with ham; cover with remaining 2 bread slices. Lightly press edges of each sandwich together to seal.



2. BEAT eggs, milk and sugar with fork in pie plate or square baking dish until well blended.



3. DIP sandwiches in egg mixture, turning over to evenly moisten both sides.



4. SPRAY large nonstick skillet with cooking spray; heat on medium heat. (Have an adult do this.) Add sandwiches; cook 2 min. on each side or until golden brown on both sides. Serve with syrup.

