

Sandwich Logs By Chef Jen

For each of these logs, you will need 1 slice of bread, 2 pieces of wax or parchment paper, a basting brush (preferred, but not essential), toothpicks and a rolling pin.

Nut Butter Log with Jelly

1 Slice of bread (white or whole grain)

1 Tbsp nut butter of choice (or sunflower seed butter for nut allergies)

2 Tbsp jelly of choice

1 tsp water or apple juice

Preparation:

1. Between 2 pieces of wax paper, place 1 slice of bread of your choosing, vertically. Roll over the bread with the pin until $\frac{1}{4}$ inch thickness.
2. Spread nut (or seed) butter of your choosing on the entire slice. Roll bread up from the bottom (closest to you).
3. In a small bowl, mix jelly and water or juice. Serve along side the nut butter log to dip and enjoy!

Optional mix-in: Add 4-6 slices of banana

Grilled Cheese Log

1 slice of bread (white or whole grain)

1 slice cheddar cheese

1 Tbsp butter, melted

Pan or Air fryer

Ketchup or Ranch

Preparation:

1. Between 2 pieces of wax paper, place 1 slice of bread of your choosing, vertically. Roll over the bread with the pin until $\frac{1}{4}$ inch thickness.

2. Break slice of cheese in half, place $\frac{1}{2}$ at the bottom and $\frac{1}{2}$ at the top. Roll up from the bottom and pin log shut with toothpick. (this is especially helpful if making more than 1 log at a time).
3. Brush or roll bread in/with melted butter until coated.
4. In a small skillet, over medium heat add log and cook until browned all around. ~3-6 minutes. Serve alongside, a small bowl with 2 Tbsp ketchup or 2 Tbsp Ranch dressing.
5. Air Fryer option: 360°F for ~5-10 minutes, until crispy.

Pizza Log

- 1 Slice bread (white or whole grain)
 - 2 tbsp shredded mozzarella cheese
 - $\frac{1}{4}$ tsp each, oregano and basil (optional)
 - 2 Tbsp pizza or tomato sauce
 - 1 Tbsp butter, melted or olive oil
- Pan or Air fryer

Preparation:

1. Between 2 pieces of wax paper, place 1 slice of bread of your choosing, vertically. Roll over the bread with the pin until $\frac{1}{4}$ inch thickness.
2. Sprinkle cheese and herbs (if desired) on bread. Roll from the bottom up, then brush or roll bread in/with melted butter or oil, until coated. Pin log shut with toothpick. (this is especially helpful if making more than 1 log at a time).
3. In a small skillet, over medium heat add log and cook until browned all around. ~3-6 minutes. Serve alongside, a small bowl with 2 Tbsp pizza or tomato sauce.
4. Air Fryer option: 360°F for ~5-10 minutes, until crispy.

Cheesecake Log

- 1 slice white, oatmeal or potato bread
- $\frac{1}{2}$ oz cream cheese (~1 Tbsp)
- 1 tbsp butter melted
- $\frac{1}{4}$ tsp cinnamon
- $\frac{1}{2}$ tsp sugar

Preparation:

1. Between 2 pieces of wax paper, place 1 slice of bread of your choosing, vertically. Roll over the bread with the pin until ¼ inch thickness.
2. Spread cream cheese on bread with knife. (add mix-ins if desired). Roll from the bottom up. Pin log shut with toothpick. (this is especially helpful if making more than 1 log at a time).
3. Brush or roll bread in/with melted butter until coated; roll in cinnamon sugar mixture.
3. In a small skillet, over medium heat add log and cook until browned all around. ~3-6 minutes. Serve alongside, a small bowl of whipped cream or chocolate syrup.
4. Air Fryer option: 360°F for ~5-10 minutes, until crispy.

Optional mix-ins:

Sweet:

- 1 Tbsp raisins
- Diced apples
- 1 medium strawberry, thinly sliced
- 1 Tbsp mini chocolate chips
- 6 blueberries, line at bottom of bread to roll in

Savory:

- Omit cinnamon sugar coating and whipped cream
- 1/8 tsp garlic powder + thinly sliced cucumber, carrot and bell pepper strips (using a peeler with the veggies is recommended or prefer very thin slices.)
- ½ Tbsp Everything But The Bagel (EBTB) seasoning