

# Oopsie Rolls

## Ingredients

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- 3 eggs (large)
- 3 oz cream cheese
- 1 pn cream of tartar

## Instructions

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<p>Preheat oven to 300 degrees F.</p>

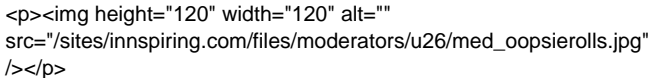
<p>Separate the eggs and add cream cheese to the yolks. Use a mixer to combine the ingredients together. In a separate bowl, whip egg whites and cream of tartar until stiff (if you're using the same mixer, mix the whites first and then the yolk mixture). Using a spatula, gradually fold the egg yolk mixture into the white mixture, being careful not to break down the whites. Spray a cookie sheet with non-stick spray and spoon the mixture onto the sheet, making 6 mounds. Flatten each mound slightly.</p>

<p>Bake about 30 minutes (You want them slightly softer, not crumbly). Let cool on the sheet for a few minutes, and then remove to a rack and allow them to cool. Store in a loosely open sack and

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allow to rest on the counter before use (otherwise they might be too moist). Can be frozen.

Notes: If you are making these to be savory (for burgers) you can add dry mustard and dill or other seasonings to the yolk mixture. If you want a more sweet roll, add a very small amount of stevia natural sweetener to the yolk mixture.



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