

Slow Cooker French Toast Casserole

Prep time	Cook time	Total time
40 mins	4 hours	4 hours 40 mins

Author: Adapted from America's Test Kitchen

Recipe type: Breakfast

Cuisine: Slow Cooker

Serves: 8-10



Ingredients

- Nonstick cooking spray
- 1 (16 oz.) loaf supermarket French or Italian bread (Not a loaf with a thick crust), cut into 1-inch cubes (about 16 cups)
- 2 1/2 cups whole milk
- 7 large eggs
- 1 cup heavy cream
- 1/3 cup sugar
- 2 tsp. vanilla
- 1 tsp ground cinnamon
- 1/2 cup packed light brown sugar
- 4 Tbsp. butter, softened
- 2 cups candied pecans or walnuts, coarsely chopped

Instructions

1. Tightly line your slow cooker with foil and coat with nonstick spray.
2. Adjust the rack in your oven to the middle position, and preheat the oven to 225°F.
3. Spread the bread cubes out onto a large cookie sheet, and bake, stirring occasionally, for 40 minutes, until the bread is crisp and dried out.
4. Pour the bread cubes into the prepared slow cooker.
5. Whisk together the milk, eggs, cream, sugar, vanilla and cinnamon. Pour the egg mixture over the bread in the slow cooker and push down the bread a bit so it can soak in the egg.
6. Mix together the softened butter and the brown sugar. Stir in the candied nuts. Sprinkle the nut mixture over the top of the bread.
7. Cover, and cook until the center of the casserole is set, about 4 hours on LOW.
8. Remove the top from the slow cooker, turn off the heat, and allow to cool for 15-20 minutes.
9. Serve with maple syrup.
10. ENJOY!

Recipe by Chew Nibble Nosh at <http://chew nibblenosh.com/2013/06/06/slow-cooker-french-toast-casserole/>