



Slow Cooker French Toast Casserole

Description

Ingredients:

- 6 eggs
- 4 cups of cubed bread
- 2 cups of milk
- 1/2 tsp. salt
- 1 1/2 tsp. ground cinnamon
- 1/4 cup of maple syrup
- 1/4 cup of cubed unsalted butter, room temperature
- 1 cup of chopped pecan

For the topping:

- 1/2 cup of light brown sugar
- 1 tsp. ground cinnamon

Instructions:

1. In a large bowl, whisk together eggs, milk, salt, ground cinnamon, and maple syrup.
2. Add the cubed bread and chopped pecans to the egg mixture. Stir to coat evenly.
3. Grease the slow cooker with butter or cooking spray.
4. Pour the bread mixture into the slow cooker.
5. In a separate bowl, mix the brown sugar and ground cinnamon for the topping.
6. Sprinkle the topping mixture over the bread in the slow cooker.
7. Dot the top with cubed butter.
8. Cover the slow cooker and cook on low heat for 3-4 hours.

Once done, serve warm with additional maple syrup or toppings of your choice. Enjoy your delicious Slow Cooker French Toast!

No more rushing around the kitchen in the morning! With this Slow Cooker French Toast Casserole, you can enjoy a stress-free yet scrumptious breakfast. Whether it's a special occasion or simply a desire for a comforting start to the day, this recipe promises to satisfy your cravings and fill your home with warmth and love. So go ahead, save this recipe, and treat yourself and your loved ones to a truly delightful breakfast experience.

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