

Cinnamon Swirl French Toast Casserole

This main dish is made in your slow cooker, allowing you to spend more time relaxing with your guests.

SERVES: 8-10 / PREP TIME: 20 MINUTES / COOK TIME: 3 HOURS

INGREDIENTS

- 6 CUPS OF CUBED CINNAMON SWIRL BREAD
- 7 LARGE EGGS
- 2 ½ CUPS WHOLE MILK
- 1 CUP HEAVY CREAM
- ¼ CUP GRANULATED SUGAR
- ¼ CUP MAPLE SYRUP
- 2 TSPS REAL VANILLA EXTRACT
- 1 ½ TSPS GROUND CINNAMON
- ¼ TSP GROUND NUTMEG
- ¾ CUP CHOPPED DATES
- 3 TSPS BUTTER, CUT INTO BITS
- 1 CUP COARSELY CHOPPED PECANS

INSTRUCTIONS

1. Coat your Crock-Pot® slow cooker with cooking spray. **2.** Spread the bread cubes on a baking sheet and place in a 275° oven for 20 minutes, until bread is slightly dry and hard. Spread bread over the base of your slow cooker. **3.** Whisk the eggs, milk, cream, sugar, syrup, vanilla, cinnamon, and nutmeg together. **4.** Pour mixture over bread and press lightly to make sure all the bread is submerged. Sprinkle on dates and pecans, and the butter. Cook on high for 3 to 4 hours. **5.** Garnish with powdered sugar and syrup. Enjoy!

Recipe courtesy of **CROCK-POT**



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