

Maple French Toast Casserole

PREP TIME:

15 minutes

COOKING TIME:

LOW: 4 hours
or
HIGH: 2 1/2 hours

SERVES:

8

prep the night before
and refrigerate overnight
perfect for a holiday
brunch with guests, add
sides of bacon!



INGREDIENTS:

6 cups / 1/2 loaf brioche or cinnamon swirl bread, cut into 1" cubes

3/4 cup / 4 oz raisins (or dates)

7 large eggs

2 1/2 cups / 20 fl oz whole milk
(or lowfat / almond milk)

1 cup / 8 fl oz heavy cream (or half & half)

1/4 cup granulated sugar

1/4 cup / 2 fl oz maple syrup

2 tsp vanilla extract

1 Sweet & Spicy blend

candied pecans or toasted almonds, coarsely chopped,

PREPARE:

coat the inside of the slow cooker with vegetable oil or cooking spray

spread bread in the bottom of the slow cooker and sprinkle the raisins or dates over the top

whisk eggs, milk, cream, sugar, maple syrup, vanilla, and Sweet & Spicy blend together

pour mixture over bread cubes and press lightly to make sure all the bread is submerged

cover and cook on LOW: 4 – 5 hours or HIGH: 2 . hrs

sprinkle with candied pecans or toasted almonds, if using