

A recipe from: *Crock-tober Fest—A Slow Cooker Feast*

## Slow Cooker French Toast

**Serves:** 6

### **Ingredients:**

- 1 loaf bread cubed, preferably day old or slightly stale (about 8-10 cups)
- 6 eggs, whisked
- 2 cups milk
- 1 teaspoon vanilla
- 2 teaspoons cinnamon, divided
- 5 tablespoons butter, divided
- 1/2 cup brown sugar (packed)



### **Directions:**

In a small bowl add 4 tablespoons of the butter, brown sugar, and 1 teaspoon of the cinnamon. Mix with a fork until combined. Cover with plastic wrap and refrigerate overnight.

In a large bowl whisk together eggs, milk, vanilla, and 1 teaspoon cinnamon.

Cut the french bread into 1-inch cubes and add to the egg mixture bowl. Toss until well coated. Cover with plastic wrap and refrigerate overnight.

Rub 1 tablespoon of butter in the slow cooker. Place bread mixture in the slow cooker and sprinkle the crumb topping over the top.

Cook on low 4-6 hours or high 2-3 hours.

Serve with powdered sugar, syrup, and/or fresh fruit.



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