## **Slow Cooker French Toast Casserole**

## 6 eggs

- 4 cups of cubed bread
- 2 cups of milk
- 1/2 tsp. salt
- 1<sup>1/2</sup> tsp. ground cinnamon
- 1/4 cup of maple syrup

<sup>1</sup>/4 cup of cubed unsalted butter, room temperature

1 cup of chopped pecans

<sup>1</sup>/<sub>2</sub> cup of light brown sugar

1 tsp. ground cinnamon

● 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.

• Pour the bread mixture into the slow cooker.

• In a separate bowl, mix the brown sugar and ground cinnamon for the topping.

• 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.