

Wake Up to the Comfort of Slow Cooker French Toast Casserole

This Slow Cooker French Toast Casserole stands out for several reasons:



TIME
15 min

METHOD
Slow cooker

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INGREDIENTS

- 1 loaf of brioche or challah bread, cubed
- 6 large eggs
- 2 cups milk
- 1/2 cup heavy cream
- 1/2 cup sugar
- 1 tablespoon vanilla extract
- 1 teaspoon ground cinnamon
- 1/4 teaspoon nutmeg
- Butter for greasing
- Maple syrup for serving

DIRECTIONS

1. Grease the slow cooker with butter to prevent sticking.
2. In a large bowl, whisk together the eggs, milk, heavy cream, sugar, vanilla extract, cinnamon, and nutmeg until well combined.
3. Add the cubed bread to the egg mixture, gently folding until all pieces are coated.
4. Pour the mixture into the greased slow cooker, spreading it evenly.
5. Cover and cook on low for 6-8 hours or until the center is set and the edges are golden brown.
6. Serve warm with a drizzle of maple syrup and your favorite toppings.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/wake-up-to-the-comfort-of-slow-cooker-french-toast-casserole/>