

# Slow Cooker French Toast



FROM THE KITCHEN OF  
**DEBBIE MACOMBER**

Delicious French toast in the slow cooker? Yes, it can be done! This can be prepped the night before, so all you have to do in the morning is dump and go. Cozy up with a cup of tea and a good book while your breakfast makes itself!

**Serves 6-8**

## Ingredients

1 large French bread loaf  
(about 1 pound), cut into large  
chunks

6 eggs

2 cups whole milk

½ teaspoon cinnamon

Pinch kosher salt

### Topping:

½ cup brown sugar

4 tablespoons unsalted butter,  
room temperature

1 teaspoon cinnamon

1/8 teaspoon kosher salt

Pinch nutmeg

½ cup chopped pecans

Powdered sugar, for dusting

Maple syrup, for serving

## Directions

Place bread in a large bowl. Whisk together the eggs, milk, cinnamon and salt until combined; pour over the bread. (Bread can soak up to 12 hours, if you want to make this part ahead.)

In a medium bowl, stir together the brown sugar, butter, cinnamon, salt and nutmeg until combined. Stir in the pecans.

Spray the inside of a 4-quart slow cooker with nonstick cooking spray. Pour in the soaked bread, and gently spread into an even layer. Sprinkle with topping mixture, cover with the lid, and cook on high for 2 hours.

Scoop onto plates, dust with powdered sugar, and serve with maple syrup.