

# Cinnamon Swirl French Toast Casserole

## Ingredients

6 Cups of cubed [Cinnamon Swirl Bread](#)  
7 Large eggs  
2  $\frac{1}{2}$  Cups whole milk  
1 Cup heavy cream  
 $\frac{1}{4}$  Cup [granulated sugar](#)  
 $\frac{1}{4}$  Cup [maple syrup](#)  
2 Teaspoons [real vanilla extract](#)  
1  $\frac{1}{2}$  Teaspoons [ground cinnamon](#)  
 $\frac{1}{4}$  Teaspoon [ground nutmeg](#)  
 $\frac{3}{4}$  Cup [chopped dates](#)  
3 Teaspoons butter, cut into bits  
 $\frac{3}{4}$  Cup candied [pecans](#), coarsely chopped

### Candied Pecans:

2 Teaspoons melted butter  
2 Teaspoons [brown sugar](#)  
1 Cup [chopped pecans](#)

## Directions

Coat the inside of your Crock-Pot® slow cooker with cooking spray

Spread the bread cubes on a baking sheet and crisp in a 275 degree oven for 20 minutes, or until slightly dry and hard. Spread bread over the base of your Crock-Pot® slow cooker.

While the bread is baking whisk the eggs, milk, cream, sugar, syrup, vanilla, cinnamon, and nutmeg together.

Pour mixture over bread and press lightly to make sure all the bread is submerged. Sprinkle on the dates and pecans (recipe

below), and finally the cut up pieces of butter and cook on high for 3 to 4 Hours.