



Crockpot
Apple Cinnamon
French Toast

1 Loaf of SunMaid Cinnamon Raisin Bread
(quartered so each slice is cut into fourths)
12 eggs
3 cups half-and-half
1 cup milk
1/4 cup packed brown sugar
1 1/2 tsp vanilla
1 can apple pie filling

1. Heat oven to 300°F. On large cookie sheet, spread bread crumbs. Bake 20 – 30 minutes or until dry.
2. Spray inside of crockpot with cooking spray.
3. In large bowl, beat remaining French Toast ingredients. Fold in bread cubes to coat. Let stand at least 15 minutes, folding occasionally.
4. Spoon half the bread mixture into crockpot. Top with half of the apple pie mixture. (I often sprinkle pecans or walnuts on top of pie mixture.) Repeat layer.
5. Cover; cook on low setting for 5 - 6 hours or until temperature reaches 160°F. Take the lid off for the last ½ hour. This allows the French toast to dry out and browns the top.

Note: If you leave the lid on for the entire cooking time the French toast is more on the line of bread pudding (also good).