

Merry Christmas Breakfast



16 Slow Cooker Christmas
Breakfast & Brunch Recipes

ALLFREESLOWCOOKERRECIPES 

Merry Christmas Breakfast: 16 Slow Cooker Christmas Breakfast and Brunch Recipes

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Merry Christmas Breakfast: 16 Slow Cooker Christmas Breakfast and Brunch Recipes

Letter from the Editor

Dear Slow Cooking Enthusiast:

Christmas morning is one of the most delightful mornings of the year, and it should be celebrated with delightful Christmas brunch recipes. The great part about using your slow cooker to cook Christmas breakfast recipes is that you don't need to spend long in your kitchen preparing your morning meal. You can prep your dish, drop it into your crock, and go open presents with your family. Or, you can prep a slow cooker Christmas breakfast or brunch recipe the night before and let it cook overnight. You'll wake up to delicious smells with little responsibility. The editors at AllFreeSlowCookerRecipes have gathered the *merriest* of our merry Christmas breakfast and brunch favorites into a handy, printable collection with our latest, free eCookbook, *Merry Christmas Breakfast: 16 Slow Cooker Christmas Breakfast and Brunch Recipes*.

This eCookbook is full of both savory and sweet Christmas breakfast casserole recipes and other tasty treats for Christmas morning. This eCookbook includes chapters on sweet Christmas breakfast ideas and drinks (p. 8). You'll also find a variety of savory Christmas breakfast casseroles (p. 19), as well as sweet breakfast casseroles for Christmas brunch (p. 28). This free eCookbook, *Merry Christmas Breakfast: 16 Slow Cooker Christmas Breakfast and Brunch Recipes*, is an invaluable guide filled with easy Christmas breakfast and brunch recipes for your Christmas menu.

For more excellent slow cooker recipes, be sure to visit [AllFreeSlowCookerRecipes.com](http://www.AllFreeSlowCookerRecipes.com). While you're there, subscribe to AllFreeSlowCookerRecipes' free [The Slow Cooker Chronicle](#) newsletter to get free recipes delivered to your inbox every week.

Slow and Steady Wins in Taste!

Sincerely,

Blair Chavis, Editor, AllFreeSlowCookerRecipes

<http://www.AllFreeSlowCookerRecipes.com>

Read blog articles about our recipes at RecipeChatter.com

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SWEET CHRISTMAS BREAKFAST IDEAS & DRINKS

BREAKFAST APPLE COFFEE CAKE

BY: [BARBARA FROM CHASE THE STAR](#)



If you're in search of fabulous and easy coffee cake recipes, you'll love this recipe for Breakfast Apple Coffee Cake. This easy apple cake recipe is extra moist and delicious, made with apple filling, sour cream, Jiffy apple cinnamon muffin mix, and more. Enjoy this tasty cake for a fall breakfast or dessert. It also will come in handy for potlucks or fall parties. You can't go wrong with this easy apple dessert recipe. It's magically simple!

CHILLING TIME: 20 MIN

COOKING TIME: 2 HRS 30 MIN ON HIGH

INGREDIENTS - CAKE

- Cooking spray
- ½ cup sour cream
- 18 to 20 ounces cake mix (author used 2 Jiffy boxes of “apple cinnamon” muffin mix)
- ½ cup evaporated milk
- 2 eggs (beaten)
- 2 teaspoons softened butter

INGREDIENTS – FILLING

- 21-ounce can of apple filling (substitute with any fruit desired)
- 1 teaspoon cinnamon
- 3 teaspoons brown sugar

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INSTRUCTIONS

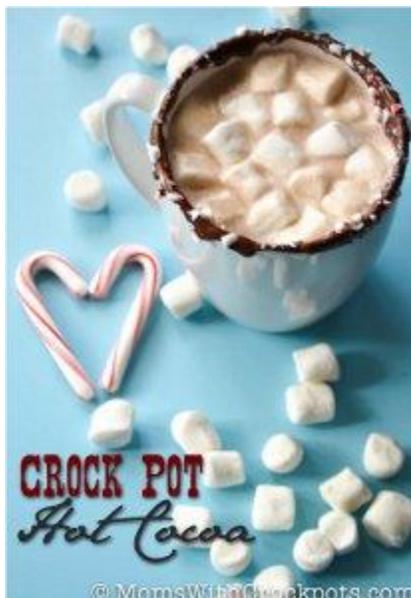
1. Mix all of the filling ingredients together and set aside.
2. Mix the rest of the ingredients together (except the cooking spray).
3. Add the cooking spray generously in the slow cooker pot, and add ½ of the filling to the bottom of the pot.
4. Add a layer of the batter, followed by another layer of the filling.
5. Continue that pattern until you are out of filling and batter.
6. Set your slow cooker on HIGH for 2 ½ hours.
7. Remove the lid, turn the cooker off, and let it cool for about 20 minutes.
8. Once it's cool, flip it over onto a platter, and slice it up.

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SWEET CHRISTMAS BREAKFAST IDEAS & DRINKS

WONDROUS WINTER HOT COCOA

BY: [AMANDA FROM MOMS WITH CROCK POTS](#)



Whether you're in search of cozy holiday drinks, or just want to find the best hot cocoa recipe around, you'll love this slow cooker hot chocolate recipe for Wondrous Winter Hot Cocoa. This homemade hot cocoa will inspire wonder because it's so easy and it's also homemade! Heavy cream, condensed milk, chocolate chips, milk, and vanilla extract come together for a rich drink that is unparalleled. Your whole family will want to sip on this warm, chocolaty drink all winter long.

YIELD: 12 1-CUP SERVINGS

PREPARATION TIME: 5 MIN

COOKING TIME: 2 HRS ON LOW

INGREDIENTS

- 1 ½ cups heavy cream
- 1 (14-ounce) can of sweetened condensed milk
- 2 cups milk chocolate chips
- 6 cups milk
- 1 teaspoon vanilla extract

INSTRUCTIONS

1. Add all ingredients to your slow cooker and stir until condensed milk is well blended into the mixture.
2. Cover and cook on LOW for 2 hours. Open and give it a stir every 30 minutes.

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SWEET CHRISTMAS BREAKFAST IDEAS & DRINKS

SEMI-HOMEMADE SLOW COOKER CARAMEL ROLLS

BY: [ERIN FROM TABLE FOR SEVEN](#)



This recipe for Semi-Homemade Slow Cooker Caramel Rolls is one of those recipes using biscuits that's fabulous for breakfast or dessert. These sticky-sweet caramel rolls are made with refrigerator biscuits, butter, nuts, and more. They only could for about an hour in your slow cooker, so you won't have to wait too long to indulge!

COOKING TIME: 1 HR 30 MIN ON LOW

INGREDIENTS

- Any type of refrigerator biscuits, 6 to 8 count
- ½ cup brown sugar
- 4 tablespoons butter
- If you like nuts, sprinkle some on top of brown sugar mixture before cooking for added enjoyment.

INSTRUCTIONS

1. Spray slow cooker with nonstick cooking spray.
2. Lay biscuits flat on the bottom of the crock.
3. In a saucepan, melt butter with brown sugar. Cook until melted.
4. Pour butter-sugar mixture over biscuits.
5. Cover and cook on HIGH for 1 hour to 1 ½ hours, or until brown.

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SWEET CHRISTMAS BREAKFAST IDEAS & DRINKS

SLOW COOKER MINTY HOT CHOCOLATE

BY: [LIBBY FROM COOKING WITH LIBBY](#)



Slow Cooker Minty Hot Chocolate is a slow cooker hot chocolate recipe that can't be missed. It gets its rich, minty taste from chocolate covered mint patties. With this cocoa recipe, you get to drink liquid candy! Cocoa powder and vanilla also give this hot drink its flavor. It only cooks for 2 or 3 hours, so you don't have to wait long to enjoy this decadent drink.

COOKING TIME: 3 HRS ON LOW

INGREDIENTS

- 6 small chocolate covered mint patties (York Peppermint Patties suggested)
- 5 cups milk
- ½ cup chocolate powder mix (Ovaltine suggested)
- 1 teaspoon vanilla extract

INSTRUCTIONS

1. Pour the milk into the slow cooker.
2. Pour the chocolate powder mix into the milk and stir until well mixed.
3. Pour the vanilla extract in and stir again.
4. Place the chocolate covered mint patties inside.
5. Cook on LOW for 2 to 3 hours, making sure to stir after the first hour so the candy can melt properly.
6. Garnish with whipped cream and cinnamon sprinkles.

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SWEET CHRISTMAS BREAKFAST IDEAS & DRINKS

SLOW COOKER MONKEY BREAD FOR SIX

BY: [MOMS WITH CROCK POTS](#)



Slow Cooker Monkey Bread for Six is a delicious monkey bread recipe that's perfect for entertaining. This monkey bread recipe with biscuits includes a heavenly combination of brown sugar, cinnamon and butter. This recipe also includes a simple recipe for powdered sugar icing, which makes this monkey bread extra decadent and tasty. Serve up this monkey bread for breakfast, a snack, or dessert. No matter when you serve it, it's sure to be a hit.

SERVES: 6

PREPARATION TIME: 10 MIN

COOKING TIME: 2 HRS ON HIGH

INGREDIENTS

- 1 tube refrigerated biscuits, jumbo size (8 biscuits)
- 1 cup brown sugar
- 1 tablespoon cinnamon

INGREDIENTS - POWDERED SUGAR ICING

- 1 to 2 cups powdered sugar
- 1 to 2 teaspoons milk

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INSTRUCTIONS

1. Cut each biscuit into halves or fourths depending on the size.
2. In one bowl combine sugar and cinnamon. In another place the melted butter.
3. Grease the inside of your slow cooker with some of the melted butter.
4. Dip each cut biscuit into melted butter and then the sugar, then place them in a single layer in the bottom of the slow cooker. (It's okay if biscuits touch.)
5. Cover and cook on HIGH for 2 hours.
6. Remove the lid and allow them to cool for a few minutes. Then flip them onto a clean plate or tray.
7. Drizzle with icing and serve.

INSTRUCTIONS - POWDERED SUGAR ICING

1. In a bowl whisk together the powdered sugar and 1 teaspoon milk.
2. Add additional milk until it is icing consistency.

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SWEET CHRISTMAS BREAKFAST IDEAS & DRINKS

SLOW COOKER CRANBERRY ORANGE BREAD

BY: [JEN FROM BAKERETTE](#)



This slow-cooker bread recipe for Slow Cooker Cranberry Orange Bread is a sweet treat that's delicious for breakfast, snack, or dessert. Flavored with grated orange peel, dried cranberries, almonds, and chocolate, it has the perfect blend of tart and sweet. This makes a great holiday breakfast idea or even a holiday gift for loved ones. It only cooks for about three hours, so you don't need to plan too far in advance.

SERVES: 10

PREPARATION TIME: 15 MIN

COOKING TIME: 3 HRS ON HIGH

COOKING VESSEL SIZE: 4- TO 5-QUART SLOW COOKER

INGREDIENTS

- 3 cups all-purpose flour
- 1 1/3 cups sugar
- 1 tablespoon baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- 2/3 cup powdered milk
- 2 cups hot water
- 1 egg, beaten
- ¼ cup vegetable oil
- 2 teaspoons finely grated orange peel
- 1 cup dried cranberries, chopped

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- ½ cup pecans or almonds, finely chopped (optional)
- 1 cup semi-sweet chocolate chips (optional)

INSTRUCTIONS

1. Grease the bottom of a 4- to 5-quart slow cooker or line with parchment paper.
2. In a large mixing bowl, mix together 2 cups flour, sugar, baking powder, soda, and salt. Set aside.
3. In a separate bowl, whisk together the powdered milk and hot water and add to the flour mixture. Add the oil and egg and beat with an electric mixer for 2 minutes.
4. Add the remaining cup of flour and beat on low until well combined.
5. Fold in the cranberries and grated orange peel. If desired, add nuts and chocolate chips!
6. Pour into prepared slow cooker.
7. Cover and bake on HIGH heat for 2 to 3 hours. (Not all slow cookers are the same, so after 2 hours check your bread for doneness. The bread should feel firm when you poke the top. NOTE: It will not be brown on top. That's normal.) Remove when done.
8. Let the bread cool for approximately 10 minutes before turning out on a wire rack to cool completely.
9. Serve with butter or cream cheese.

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SWEET CHRISTMAS BREAKFAST IDEAS & DRINKS

APPLE MONKEY BREAD FOR A CROWD

BY: STOCKPILING MOMS



There are so many different ways to make marvelous monkey bread and this recipe for Apple Monkey Bread for a Crowd happens to be great for fall! Whether you're throwing a fall gathering, or just want a sweet treat, this homemade monkey bread recipe is great! Peeled apples and apple cider give this monkey bread a rich apple flavor, while brown sugar and granulated sugar make it sticky-sweet. Refrigerated biscuits make this recipe extra easy.

SERVES: 14

COOKING TIME: 2 HRS 30 MIN ON HIGH

COOKING VESSEL SIZE: 4-QUART SLOW COOKER

INGREDIENTS

- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 1 tablespoon ground cinnamon
- A few grates of fresh nutmeg or a pinch of ground nutmeg
- ¼ teaspoon ground ginger
- 4 (7-1/2-ounce) cans refrigerated biscuits (40 biscuits total)
- 1 ½ cups diced, peeled cooking apples
- ½ cup butter, melted
- 1/3 cup apple cider
- 1 teaspoon vanilla

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INSTRUCTIONS

1. Spray inside of a 4-quart slow cooker with cooking spray.
2. In a large bowl, mix together granulated sugar, brown sugar, cinnamon, nutmeg, and ginger.
3. Sprinkle 2 tablespoons of the sugar mixture in the bottom of the prepared slow cooker. Set the remaining sugar mixture aside.
4. Cut each biscuit into quarters.
5. Add biscuits and apples to sugar mixture in the bowl, tossing to coat. Add mixture to slow cooker.
6. Sprinkle with any remaining sugar mixture.
7. In a small bowl stir together butter, apple cider, and vanilla; pour over biscuits.
8. Cover and cook on HIGH-heat setting for 2 to 2 1/2 hours or until a knife inserted in center comes out clean.
9. Turn off slow cooker.
10. Carefully remove lid so that condensation does not drip onto bread. Cover opening of slow cooker with paper towels and place lid on top.
11. Cool for 10 to 15 minutes.
12. Run a knife around the edge of slow cooker, then move bread to serving platter.
13. Spoon any topping from the cooker onto bread; cool slightly.
14. Serve warm.

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SAVORY CHRISTMAS BREAKFAST CASSEROLES

POTATO-CRUSTED QUICHE

BY: [BLAIR CHAVIS & EMILY RACETTE, ALLFREESLOWCOOKERRECIPES ORIGINAL RECIPE](#)



Potato-Crusted Quiche is an easy quiche recipe that you can make in your slow cooker. Some might consider this to be a crust-less quiche recipe in the traditional sense, but it has a unique hash brown crust that is crispy and savory. This bacon quiche recipe is packed with broccoli, spinach, onions, three types of cheese, and more. Serve it up for a holiday brunch, or even on a weekday when you want to start your day with a satisfying meal. This quiche will soon become one of your favorite breakfast casserole recipes.

COOKING TIME: 4 HRS ON LOW

MEATLOAF INGREDIENTS

- 1 tablespoon butter
- 1 (1-pound) bag refrigerated shredded hash browns (if using frozen hash browns, thaw first)
- 10 eggs, beaten
- 1 cup light cream or half and half
- 3/4 cup shredded Colby and Monterey Jack cheese blend
- 3/4 cup shredded mild Cheddar cheese
- 1/2 teaspoon black pepper
- 10 pieces cooked maple-flavored bacon, chopped
- 1 cup broccoli, chopped
- 1/2 cup spinach, chopped
- 1/2 small white onion, chopped

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INSTRUCTIONS

1. Cook bacon. Chop. Set aside.
2. Chop broccoli, spinach, and onion.
3. Grease slow cooker with butter.
4. Line the bottom of the slow cooker with hash browns.
5. In a large mixing bowl, combine eggs, cream, pepper, onion, broccoli, and spinach. Stir well.
6. Pour egg mixture over hash browns. Sprinkle cooked bacon on top of egg mixture.
7. Cover and cook on LOW 4 hours.

NOTES

1. Check quiche after 3 hours to make sure it hasn't dried out. Do not overcook.
2. To make the hash brown bottom extra crispy, fry them in a pan before placing them in the bottom of your crock.
3. This dish is naturally gluten-free.

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SAVORY CHRISTMAS BREAKFAST CASSEROLES

OVERNIGHT EGG AND SAUSAGE CASSEROLE

BY: [WENDY FROM AROUND MY FAMILY TABLE](#)



Overnight Egg and Sausage Casserole is one of those slow cooker breakfast recipes that wraps your entire breakfast meal into one casserole recipe. It cooks all night, and then you can wake up to the perfect meal. This slow cooker breakfast casserole packs in eggs, bread, Monterey Jack cheese, sausage, bell peppers, and more. This savory slow cooker casserole recipe can also be made vegetarian with the use of vegetarian sausage. No matter how you fix it, this dish is sure to be delicious.

COOKING TIME: 7 HRS ON LOW

INGREDIENTS

- 1 dozen beaten eggs
- 14 slices of bread
- 2 ¼ cups milk
- 2 ½ cups grated Cheddar or Monterey Jack cheeses
- 1 pound sausage, cooked and drained
- ½ red bell pepper, diced
- Salt and pepper, to taste
- 1 small can green chiles (optional)

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INSTRUCTIONS

1. Spray the sides of slow cooker with nonstick cooking spray.
2. Cut bread into large squares.
3. Make layers in the slow cooker of bread, sausage, peppers, chiles, cheese; ending with a cheese layer.
4. Beat eggs, milk, salt, and pepper together. Pour over slow cooker mixture, cover and turn on LOW.
5. Cook for 5 to 7 hours.

NOTES

1. You can make this vegetarian and gluten-free by substituting gluten-free bread and vegetarian sausage.

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SAVORY CHRISTMAS BREAKFAST CASSEROLES

EASY ITALIAN EGG STRATA

BY: [MEGHAN FROM THE TASTY FORK](#)



In you're in search of unique slow cooker breakfast recipes, you'll want to try this Easy Italian Egg Strata. It's a savory delight, made with bread, Italian sausage, eggs, roasted red peppers, spinach, goat cheese, and marinara sauce. This dish so savory and delicious, you'll want to eat it for dinner too! This is both colorful and tasty, and would brighten any table, whether you prepare it for breakfast, brunch or dinner.

COOKING TIME: 3 HRS ON LOW

INGREDIENTS

- 2 cups stale bread, cubed
- 1 pound ground turkey sausage (Italian seasoned turkey sausage recommended)
- 10 eggs, beaten
- 1 onion, diced
- ¾ cup roasted red peppers, julienned
- 1 ½ cups baby spinach
- 4 ounces goat cheese crumbles
- 1 teaspoon salt
- 1 teaspoon pepper
- Store bought marinara sauce, for garnish

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INSTRUCTIONS

1. Spray a slow cooker with cooking spray. Line the bottom of the slow cooker with the cubed bread.
2. Cook sausage in a hot skillet. Cook until browned. Line a plate with paper towels and plate cooked sausage on top to drain excess liquid/grease. Let sausage cool.
3. Beat eggs in a large bowl. Add veggies, cheese and cooled sausage. Season with salt & peppers. Stir until well combined.
4. Pour egg mixture over bread in slow cooker.
5. Cook on LOW for 2 to 3 hours.
6. Cut into cooked egg strata. If there is excess liquid (usually from the spinach), cook for 30 minutes with the lid partially on.
7. When you're ready to serve, top individual servings with warmed marinara sauce.

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SAVORY CHRISTMAS BREAKFAST CASSEROLES

BEST EVER LOADED BREAKFAST CASSEROLE

BY: LIBBY FROM COOKING WITH LIBBY



This Best Ever Loaded Breakfast Casserole is one of those slow cooker breakfast recipes that's great for a weekend meal or a holiday brunch. This delicious casserole is packed with savory ingredients. Add bacon, sausage, or ham for protein, along with onion, bell peppers, hash browns, and a shredded cheese of your choice. Six eggs and milk also make this egg casserole recipe creamy and dense. You can cook this casserole overnight, and wake up to a fantastic breakfast or brunch. And, it serves 8, which makes it great for the holidays.

SERVES: 8

COOKING TIME: 7 HRS ON LOW

INGREDIENTS

- 1 pound bacon, sausage, or ham (cooked, drained, crumbled)
- 1 small onion, diced
- 1 small bell pepper, diced
- 3 green onions, chopped
- Half a 32-ounce bag of frozen hash browns
- 1 ½ cups shredded cheese (any flavor)
- 6 eggs
- ½ cup milk
- Salt and pepper to taste

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INSTRUCTIONS

1. Spray your slow cooker with cooking spray or place a liner inside.
2. Layer the ingredients as follows: hash browns, meat, onions, bell pepper, and 1 cup cheese.
3. In a bowl, mix together the eggs, milk, salt, and pepper.
4. Pour egg mixture over ingredients in slow cooker.
5. Spread the remaining cheese on top.
6. Cook on LOW for 7 hours overnight.

NOTES

1. Author's casserole came out a little liquid-y so she suggests placing a paper towel under the slow cooker lid while cooking to prevent the condensation from hitting the food while cooking. Also, depending on your slow cooker, different cooking times can vary. If you have an older slow cooker, let it cook the full 7 hours. If you have a newer model, cook it for 3 to 4 hours on LOW (the new brands tend to heat and cook faster). Layer the ingredients as follows: hash browns, meat, onions, bell pepper, and 1 cup cheese.

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SAVORY CHRISTMAS BREAKFAST CASSEROLES

SLOW COOKER GERMAN PANCAKES

BY: [KAREN FROM 365 DAYS OF SLOW COOKING](#)



or syrup

These Slow Cooker German Pancakes may sound intimidating, but they're actually easy to make. With five ingredients, you'll have breakfast for your family ready in an hour. It's a slow cooker breakfast recipe that you'll make again and again. Be sure to spray the inside of your slow cooker with nonstick spray. Otherwise, you'll be scraping your pancakes out of the slow cooker. The pancake will puff up nicely. Serve your German pancakes recipe warm with powdered sugar

SERVES: 6

COOKING TIME: 1 HR ON HIGH

INGREDIENTS

- 1 cup flour
- 1 cup milk
- 6 eggs
- ½ teaspoon salt
- 4 tablespoons butter

INSTRUCTIONS

1. Combine flour, milk, eggs, and salt in a bowl; mix well.
2. Spray 6-quart slow cooker with nonstick spray.
3. Melt butter and pour into bottom of slow cooker.
4. Pour batter into slow cooker.
5. Cover and cook on HIGH for about 1 hour. Pancake will puff up.
6. Serve with powdered sugar or syrup on top.

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SWEET BREAKFAST CASSEROLES FOR CHRISTMAS BRUNCH

EASY CINNAMON FRENCH TOAST CASSEROLE

BY: [HOPE FROM A BUSY MOM'S SLOW COOKER ADVENTURES](#)



This Easy Cinnamon French Toast Casserole is the best wake-up call for any morning. You can let it cook overnight or cook it during the day for dinner. The secret to this slow cooker French toast is using cinnamon swirl bread. The bread gives it an extra boost of cinnamon flavor. Your house will be filled with a fantastic aroma while it cooks. Top your French toast casserole with powdered sugar, whipped cream, or syrup for a delicious meal. You could even garnish it with fresh fruit!

COOKING TIME: 8 HRS ON LOW

INGREDIENTS

- 1 loaf cinnamon swirl bread, sliced into 1/4ths and left out overnight to go stale (Author used two 16-ounce loaves that she found at her grocery store. They looked about half the size of a normal loaf of bread, so she bought 2)
- 1 dozen eggs
- 4 cups milk
- ¼ cup brown sugar
- 2 teaspoons cinnamon
- 2 teaspoons vanilla
- ¼ teaspoon salt

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INSTRUCTIONS

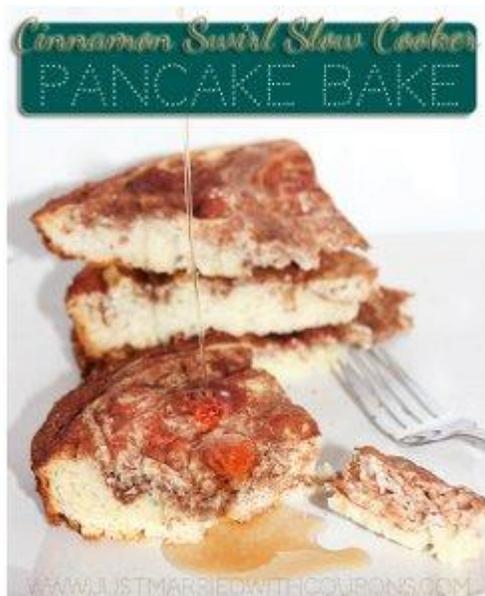
1. Spray the slow cooker insert with non-stick spray.
2. Place all the bread in the slow cooker.
3. Mix together all of the remaining ingredients.
4. Pour the egg mixture over the bread.
5. Cook on LOW for 6 to 8 hours.
6. The last ½ hour or so, remove the lid to let the moisture absorb some.
7. Dust with powdered sugar, a dollop of whipped cream and/or drizzle with syrup when serving.

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SWEET BREAKFAST CASSEROLES FOR CHRISTMAS BRUNCH

CINNAMON SWIRL SLOW COOKER PANCAKE BAKE

BY: [DAWN FROM JUST MARRIED WITH COUPONS](#)



Among slow cooker breakfast recipes, this recipe for a Cinnamon Swirl Slow Cooker Pancake Bake is among the most unique breakfast casserole recipes you'll find! This pancake casserole is made with Bisquick, cinnamon, sugar, and a few other simple ingredients. It won't take long to cook in your slow cooker, and it's sure to be a sticky-sweet treat.

COOKING TIME: 1 HR 15 MIN ON LOW

INGREDIENTS

- 1 cup Bisquick
- ½ cup milk (skim milk works)
- 1 egg
- 1/3 cup granulated sugar
- 1 tablespoon cinnamon
- Nonstick cooking spray

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INSTRUCTIONS

1. Blend Bisquick, milk and egg until there are no lumps.
2. In a separate bowl evenly blend the sugar and cinnamon.
3. Spray the bottom portion of your slow cooker generously with nonstick spray.
4. Set on HIGH.
5. Pour your mixture into the bottom of the slow cooker.
6. Then, sprinkle the cinnamon and sugar mixture evenly over the top of the batter.
7. Take the end of a spoon and swirl the cinnamon and sugar down into the batter.
8. Cook for approximately 1 hour to 1 hour and 15 minutes.
9. Check the center to with a fork, when none of the batter sticks, your breakfast is ready.

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SWEET BREAKFAST CASSEROLES FOR CHRISTMAS BRUNCH

SLOW COOKER APPLE FRENCH TOAST CASSEROLE

BY: [KAITLIN FROM I CAN COOK THAT](#)



Slow Cooker Apple French Toast Casserole is one of those slow cooker breakfast casserole recipes that's perfect for fall! This casserole couldn't be better, packed with apples, pecans, walnuts, brown sugar, and more. Maple syrup and vanilla extract make this dish extra tasty. Serve up this French toast casserole for a special occasion or make it for a weekend brunch. Everyone will love this sweet breakfast casserole.

SERVES: 8

PREPARATION TIME: 30 MIN

COOKING TIME: 3 HRS ON HIGH

INGREDIENTS

- ½ cup butter
- 2 Granny Smith apples, cored and chopped
- ½ cup chopped pecans
- ½ cup chopped walnuts
- ½ cup packed brown sugar
- ½ cup pure maple syrup
- 1 loaf challah bread (about 1 pound), cut into cubes
- 6 large eggs
- 2 cup vanilla almond milk (or normal milk)
- 2 teaspoons ground cinnamon

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- 1 tablespoon vanilla extract
- Pinch salt
- Confectioners' sugar

INSTRUCTIONS

1. Melt the butter in a medium sauté pan on your oven top.
2. Cook the apples, pecans, walnuts, brown sugar, and syrup in the sauté pan for 10 minutes, stirring often.
3. Add the apple mixture to your slow cooker.
4. Add the bread to a large bowl.
5. In a medium sized bowl, combine the eggs, milk, cinnamon, vanilla extract, and salt.
6. Pour the egg mixture over the bread and stir to coat.
7. Add the bread mixture to the slow cooker and stir.
8. Cook on high for 2 to 3 hours.
9. Sprinkle with confectioners' sugar. If desired, drizzle some additional maple syrup on top.
10. Add a favorite fruit (such as sliced bananas) on top if desired.

*mention credit with Ninja (see her notes)

Merry Christmas Breakfast: 16 Slow Cooker Christmas Breakfast and Brunch Recipes

SWEET BREAKFAST CASSEROLES FOR CHRISTMAS BRUNCH

OVERNIGHT EGGNOG FRENCH TOAST

BY: [SHERYL FROM THE WILDERNESS WIFE](#)



Overnight Eggnog French Toast makes the perfect breakfast during the holiday season. With only six ingredients, it's an easy French toast recipe. Simply prepare the French toast in the evening and let it cook overnight. It'll be ready when you wake up in the morning. Eggnog and nutmeg give the French toast its flavor and wonderful aroma. If you don't have eggnog, milk works just fine. Serve your slow cooker French toast with maple syrup and powdered sugar.

SERVES: 4

COOKING TIME: 8 HRS ON LOW

COOKING VESSEL SIZE: 4- TO 6-QUART SLOW COOKER

INGREDIENTS:

- 12 ounces bread, sliced (sturdy bread such as French, sourdough, or country bread recommended)
- 4 eggs
- 2 ½ cups eggnog
- ¼ teaspoon nutmeg
- Maple syrup (for serving)
- Butter (for greasing the slow cooker)

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INSTRUCTIONS

1. Generously butter the stoneware of a 4- to 6-quart slow cooker (Author used 5-quart).
2. Arrange the sliced bread in layers in the stoneware (author put 2 slices on each layer until she got to the top, on which she used 2 large slices and one small end slice).
3. Whisk the eggs, eggnog, and nutmeg together and pour over the top of the bread. (Author's bread slices kind of "floated" above the custard so she pressed them down to soak it up. She just used her hands but if that makes you squeamish just use a spatula.)
4. Cook on LOW for 8 hours. If there is any liquid left, you will want to uncover the French toast for the last 20 or 30 minutes.
5. Cut into wedges and serve with maple syrup and more nutmeg, if desired.

NOTES

1. If you don't have any eggnog, you can use milk. Add a little bit of sugar, maple syrup, or honey to sweeten the custard. Author suggests to also decrease the liquid slightly since eggnog is much thicker than milk.

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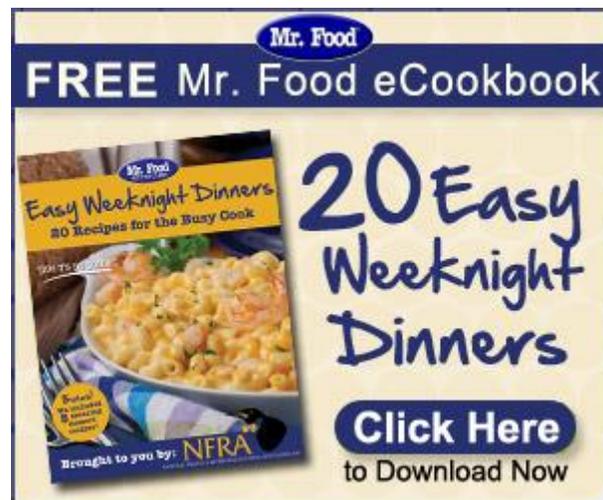
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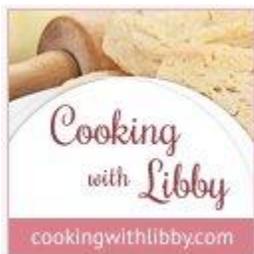
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