

Caramel-Banana-Pecan Bread Casserole (Slow Cooker)

*Slow Cooker Favorites - Volume 7
Meredith Corporation, Des Moines, IA*

CARAMEL-BANANA SAUCE

*3/4 cup packed brown
sugar
1/2 cup heavy cream
1/2 cup butter, cut-up
2 tablespoons light corn
syrup*

*1 teaspoon vanilla
1 banana, thinly sliced*
CASSEROLE

*1 loaf (12 ounce)(about 9
cups) French bread, cut into
one-inch cubes*

*3 eggs, lightly beaten
2 cups half-and-half or
whole milk*

*1/4 cup granulated sugar
1 tablespoon vanilla
1/2 teaspoon ground
cinnamon*

*1/8 teaspoon ground
nutmeg*

*1/4 cup packed brown
sugar*

2 tablespoons butter

*1 cup pecans, coarsely
chopped and toasted*

Make the Caramel-Banana Sauce: In a medium-size heavy saucepan, combine the brown sugar, heavy cream, butter and corn syrup. Bring to a boil over medium-high heat, whisking occasionally. Reduce to medium heat. Boil gently, uncovered, for 3 minutes. Remove from the heat. Stir in the vanilla. Pour the sauce into a small bowl. Cool to room temperature. If desired, cover and chill overnight. To serve, let the chilled sauce stand at room temperature for one hour. Stir in the banana, thinly sliced.

Preheat the oven to 300 degrees.

Arrange the bread cubes in a single layer in a baking pan. Bake for 10 to 15 minutes or until golden, stirring once or twice. Cool.

Line a 3-1/2- or 4-quart slow cooker with a disposable slow cooker liner. Place the bread cubes in the prepared cooker.

In a medium bowl, combine the eggs, half-and-half, sugar, vanilla, cinnamon and nutmeg. Pour over the bread cubes. Use a large spoon to lightly press down the bread to moisten.

Place the brown sugar in a medium bowl. Use a pastry blender to cut the butter into the brown sugar until pea size. Stir in the pecans. Sprinkle over the bread mixture.

Cover and cook on LOW for four to five hours or until a knife comes out clean. Turn off the cooker. If possible, remove the crockery liner from the cooker. Let stand, covered, for 30 minutes.

Serve with the caramel-banana sauce.

Per Serving (excluding unknown items): 4911 Calories; 261g Fat (47.1% calories from fat); 72g Protein; 589g Carbohydrate; 25g Dietary Fiber; 1110mg Cholesterol; 4327mg Sodium. Exchanges: 17 Grain(Starch); 3 Lean Meat; 2 Fruit; 1/2 Non-Fat Milk; 50 Fat; 19 1/2 Other Carbohydrates.