



Palatable

Homemade Croutons

🕒 Prep: 10m · Cook: 15m · Total: 25m

Ingredients

- 1 loaf crusty French, Italian, or Sourdough bread
- 3 tablespoons olive oil
- 2 tablespoons melted butter
- 2 teaspoon garlic powder
- 1 teaspoon Italian seasoning
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper

Instructions

1. Preheat oven to 375 degrees F. Line a large baking sheet with parchment paper and set aside.
2. Cut the loaf of bread into 3/4-inch cubes and place in a large bowl. Drizzle the bread cubes with olive oil and melted butter. Sprinkle the garlic powder, Italian seasoning, salt, and black pepper over the bread. Toss until all of the bread cubes are well coated.
3. Spread the bread cubes onto the prepared baking sheet, making sure the bread cubes are in an even layer and not touching.
4. Bake for 15 to 20 minutes, tossing halfway through, or until the croutons are golden brown. Remove from the oven and let cool completely. Store in an airtight container for up to 1 week.

🔗 Source: [🔗](#)