# Homemade Croutons

These are so easy to make… and sooo much better than store bought croutons. Season them any way you like!

Bread, cubed or torn into bite-sized pieces

Oil

Salt

Pepper

Other seasonings (e.g.: rosemary, oregano, garlic powder, dried parsley, etc.)

Pre-heat oven to 300ºF[[1]](#footnote-1). Place the bread cubes in a bowl and sprinkle them with oil (The amount of oil will depend on how much bread you’re using but you want just a light oiling... you don’t want to see oil in the bottom of the bowl.) Add your spices, salt and pepper, again just a light dusting of each. Mix well (hands work best here). Spread cubes out on a baking tray and toast until golden. Watch them carefully as they toast so they don’t burn. Remove, cool, and place in an air-tight container or use immediately.

1. The ‘toast’ setting of a toaster oven often works well for this too. [↑](#footnote-ref-1)