



Easy Croutons

- 4 c cubed French style bread
- 1/3 c extra virgin olive oil
- 1/4 tsp garlic powder
- 1/4 tsp salt

*This recipe requires using an oven and a knife.

Please supervise children.

Easy Croutons

Preheat the oven to 375°F.

In a large bowl, combine the bread cubes, garlic powder, and salt.

Slowly pour the olive oil over the bread cubes while stirring all ingredients together. Stir well until bread is coated by all ingredients and the oil is absorbed.

Spread the bread cubes on a sheet pan in an even layer. Bake for 10 minutes, or until golden brown and crisp.

Enjoy these homemade croutons on
a fresh salad!
Croutons are also delicious in soups.

