Croutons

Posted on Oct 01, 2007 ~ Revisited



- 1 loaf of cubed bread
- ½ to 1 cup olive or coconut oil
- 1-2 tablespoons salt or garlic salt
- 1-2 tablespoons Italian seasonings or any other seasonings you prefer

Lightly pour oil over bread cubes, stir in seasonings and bake on cookie sheet at 325° until completely crunchy. Laurel's bread book says to use 1/2 cup of liquid per quart (4 slices). It is up to your own taste buds. If you want to avoid using fat you can replace the oil with broth or tomato juice.