

Homemade Croutons

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This recipe is a great way to use stale bread. Making your own croutons also means you can make whole grain croutons, which are not usually available in stores.

Ingredients

- Stale bread, about 9 slices (enough to make about 3 cups of bread cubes)
- 2 cloves crushed garlic
- 1 teaspoon Italian seasoning, or a mixture of dried herbs (your choice combination of thyme, basil, oregano, marjoram, rosemary, sage)
- ¼ teaspoon salt
- ¼ cup extra virgin olive oil



Directions

1. Preheat oven to 350°
2. Mix garlic, herbs, and olive oil in a small bowl or jar, let stand for 15-30 minutes.
3. Slice stale bread into bite-size cubes, about ½ inch in size, you should have about 3 cups of cubes total.
4. In a large mixing bowl, drizzle oil mixture over cubes and toss to coat thoroughly.
5. Spread out cubes on a baking sheet and bake until golden brown, about 10-15 minutes.
6. Let croutons cool, and store in an airtight container or plastic bag for up to two weeks.

Authors

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(function() { document.addEventListener('DOMContentLoaded', function() { // Query all images within
the fourColumnCarousel inside embed-feed const images = document.querySelectorAll('.embed-
feed .fourColumnCarousel .img-fluid'); images.forEach(img => { // If the image alt attribute is empty or missing if (!
img.getAttribute('alt') || img.getAttribute('alt').trim() === "") { // Find the closest parent div.col-lg-3 which contains both
the image and the h3 const parentDiv = img.closest('.col-lg-3'); if (parentDiv) { // Query for the h3 within this parent
const h3 = parentDiv.querySelector('h3'); if (h3) { // Set the image's alt attribute to the h3's text img.setAttribute('alt',
h3.textContent.trim()); } } }); }); }); // Closes the IIFE
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