

# Homemade Croutons

Make crispy homemade croutons from scratch! Easy oven-baked recipe using day-old bread, olive oil, and seasonings. Perfect for salads and soups.

5 min

PREP

10 min

COOK

15 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Homemade Croutons

## Ingredients

- 2 cup bread
- 1 cup olive oil
- 1 tsp sea salt
- 1 tsp black pepper
- 1 tsp garlic powder

## Instructions

- 1 Prepare the Oven**

Preheat oven to 200°C (400°F). Line a large baking sheet with parchment paper.
- 2 Prepare the Bread**

Cut 2 cups of bread into uniform ¾-inch cubes, removing any hard crusts if desired.
- 3 Season the Bread**

Place bread cubes in a large bowl. Drizzle with 1 cup olive oil and toss with your hands until every cube is evenly coated.
- 4 Sprinkle 1 teaspoon salt, 1 teaspoon black pepper, and 1 teaspoon garlic powder over the oiled bread cubes. Toss again until seasonings are evenly distributed on all pieces.**
- 5 Bake the Croutons**

Spread seasoned bread cubes in a single layer on the prepared baking sheet, ensuring pieces don't overlap.
- 6 Bake for 10-12 minutes, stirring once halfway through, until croutons are golden brown and sound hollow when tapped.**
- 7 Cool and Store**

Remove from oven and let cool completely on the baking sheet for 5-10 minutes until crispy throughout before serving or storing.

## Tips

Use day-old bread for the crispiest results, as it has less moisture than fresh bread and will toast more evenly without becoming soggy.

Cut bread cubes uniformly, about ¾-inch in size, to ensure even browning and consistent texture throughout the batch.

Don't overcrowd the baking sheet – arrange croutons in a single layer with space between each cube for proper air circulation and even browning.

Toss the bread cubes gently but thoroughly with oil and seasonings to ensure every piece is evenly coated before baking.

Check croutons halfway through baking and give them a quick stir or shake to promote even browning on all sides.

Allow croutons to cool completely before storing to prevent condensation from making them soggy in the container.

For extra flavor, try using flavored oils like herb-infused olive oil or melted garlic butter instead of plain olive oil.

If croutons lose their crispness during storage, refresh them in a 300°F oven for 3-5 minutes before serving.