

# Betty's Toasted Baguette Slices



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In this video, Betty demonstrates how to make Toasted Baguette Slices. These are delicious with soups and salads, as well as cheese slices, dips, or spreads.

## Ingredients:

1 French baguette loaf  
extra virgin olive oil, to taste  
herbs and spices, if desired

Slice a French baguette loaf into evenly-sized 3/8-inch slices. Use a pastry brush to brush one side or both sides with olive oil. Place on a shallow baking pan and bake at 350 degrees (F) for about 7 minutes. (I baked the slices for 5 minutes, then turned each of them and baked them for 2 more minutes.) Remove from the oven and transfer to a nice serving plate. Serve immediately. These may be cooled and stored in zip-lock bags or other airtight containers and will stay fresh-tasting for a week. These lend an elegant look to salads or cheese spreads. Enjoy!!! --Betty