

# Betty's Buttery Croutons Recipe



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In this video, Betty makes her scrumptious Buttery Croutons. These are just toasted, buttered bread cubes, but you can add any flavor that you like. You will enjoy them with any green salad, or you can use them in dressing, meatloaf, and many other recipes.

Ingredients (for the amount I demonstrated):

4 slices white bread, including crust (You may use whole grain bread, and you may use as many slices as you need for the amount of croutons you want.)

4 tablespoons butter, softened to room temperature (or as needed)

If convenient, freeze your loaf of sliced bread at least overnight. When you are ready to make your croutons, separate out as many slices of bread as you need. Now, spread both sides of frozen bread slices with a thin layer of butter. (You may leave the butter off, if you are watching fat and calories.) As the bread is buttered, you may add garlic powder, dried herbs, etc. to fit your taste, although these are very good plain. Next, (while the bread is still frozen, use a knife to slice vertically and horizontally, forming cubes of buttered, frozen bread. Place the cubes in a single layer in a shallow baking pan. Use more than one pan, if needed. Bake for about 15 minutes, stirring every 5 minutes. Watch closely, so that the croutons do not get overly brown. When the croutons are golden and crisp, remove them from the oven. Let cool. Place in a tightly covered container to store. Use as desired, with salads or in other recipes! These taste outrageously delicious! --Betty :)