

Ev Yap?m? Kruton

Learn to make perfect homemade croutons with this easy recipe. Crispy, golden bread cubes seasoned with herbs and spices for soups and salads.

5	10	15	4	Easy
HAZIRLIK DK	PI?IRME DK	TOPLAM DK	PORSIYON	ZORLUK

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Malzemeler

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

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- Preheat oven to 400°F (200°C).
- Prepare the bread**
Cut bread into uniform ¾-inch cubes. Arrange cubes in a single layer on a parchment-lined baking sheet, making sure they don't overlap.
- Drizzle 1 cup olive oil evenly over the bread cubes. Toss with your hands until all pieces are lightly coated with oil.
- Season the croutons**
Combine 1 teaspoon salt, 1 teaspoon black pepper, and 1 teaspoon garlic powder in a small bowl. Sprinkle the seasoning mixture over the bread cubes and toss again to distribute evenly.
- Spread croutons back into a single layer on the baking sheet. Bake for 10-12 minutes, stirring once halfway through, until golden brown and crispy on all sides.
- Remove from oven and let cool completely on the baking sheet for 5 minutes before serving or storing.

?puçlar?

Use day-old bread for the best texture, as it contains less moisture and crisps up more easily than fresh bread.

Cut bread cubes uniformly to ensure even browning - aim for ¾-inch cubes for optimal results.

Don't overcrowd the baking sheet; arrange croutons in a single layer with space between each piece for proper air circulation.

Toss bread cubes thoroughly with oil and seasonings to ensure even coating and flavor distribution.

Check croutons every 3-4 minutes during baking to prevent burning, as they can go from golden to burnt quickly.

Let croutons cool completely before storing to prevent condensation from making them soggy.

For extra crispy croutons, toast them for an additional 2-3 minutes if they're not quite golden enough after the initial baking time.

Store in an airtight container at room temperature for up to one week, or freeze for longer storage up to six weeks.