

Homemade Croutons

Ingredients:

- 6 cups bread, 1 inch cubes (any bread will do, prefer 1 day old)
- 6 tablespoons butter, melted
- ½ teaspoon salt
- 4 tablespoons cheese powder
- ¼ garlic powder

Steps:

- Preheat oven to 180°C.
- In a large bowl, pour all bread cubes into it, mix in butter, salt, garlic powder and cheese powder. Toss well until all cubes are coated with butter and other ingredients.
- Spread the bread cubes on a baking sheet. Bake 6 minutes, pull out, toss and turn cubes.
- Back to oven and continue baking for another 6 minutes or until golden brown and crisp.
- Remove from oven, serve with stew, creamy soup, salad or curry.
- If not consume immediately, store in airtight container. Let cool before storing.