



Garlic Croutons

Delight in crunchy and tasty croutons, in your salad or as part of an appetizer.

Ingredients

- Pamela's Bread
- Follow the regular bread loaf recipe using [Pamela's Gluten-Free Bread Mix](#) or use the [Egg-Free Bread](#) recipe.
- Bread Flavoring
- 1 tsp sea salt
- 1/2 tsp black pepper
- 1 tbsp finely chopped garlic
- Oil & Spices
- 1/2 cup olive oil
- 1/2 tsp paprika
- 1/2 tsp onion powder
- 1/4 tsp red chili flakes
- 1/2 tsp dried rosemary-crushed
- 1/2 tsp dried oregano
- 1/2 tsp salt-plus for sprinkling on top of croutons while baking

Directions

Mix a normal recipe of Pamela's Amazing Bread or Egg-Free Bread, adding the final bread flavoring ingredients when dough has almost come together, then mix well for 3 minutes on medium speed. Follow the directions for baking a loaf of bread.

Let cool completely. Cut into thin slices approx. 1/8-inch thick. Layer in large sheet pans and bake at 250° for 15 minutes. Allow to cool slightly before brushing with oil and spices.

Mix Oil & Spices together and brush on top side of croutons. Bake 15 minutes and turn croutons, brush once more, sprinkle with coarse salt, generous amounts of fresh ground pepper and bake the final 15 minutes, until crisp and crunchy.

Chef's Note: For the bread, I used a French Bread pan to bake mini loaves, so there would be more crust and crunch, this also allowed for the pieces to be a great size for croutons or to use as a base for appetizers. Croutons will keep in a glass jar. Make 1/2 without the spice mixture, or use a different combination, to use as a base for appetizers.

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