



These can be filled with your favourite fillings and sauces.

Ingredients

1 loaf of unsliced bread, crusts removed
melted butter

Method

Cut the loaf into 12 even sized cubes to make the croustades.

Cut out a small inner cube from one side of each croustade but do not cut right through.

Brush the croustades with melted butter and bake at 210°C for 8-10 minutes or until crisp and golden.

Fill when cold.