



These are great to add to soup or make extra and store them to add to salads and as a topping for pasta bakes. The croutons can be made in the traditional way in the oven or in the microwave.

Ingredients

Toast slice bread
2 Tablespoons butter

Method

Oven method Cut toast slices of bread into cubes or use a biscuit cutter to cut out shapes - circles, hearts, trees or anything you like. Make them small so that you can put 5 or 6 in each bowl of soup.

Melt the butter in a frying pan, be careful not to have the element too hot - you don't want to burn the butter.

Add the bread shapes and coat them on all sides with the butter. You could brush the bread with melted butter instead if you wish.

Put them into an oven dish and bake them in a hot oven (180°C or 390°F) until golden brown, about 10 minutes.

Microwave method Melt 2 tablespoons of butter in a flat bottomed dish on high power for 45 seconds.
Toss with one cup of bread cubes.
Microwave on high power for 3-4 minutes, stirring after 2 minutes, until slightly browned.