



Cinnamon Crunch Croutons

Adapted from Macheesmo.com Yield: 3 cups Prep Time: 5 mins Total Time: 30 mins

Ingredients:

- 3 cups leftover bread, cubed
- 1/4 cup butter, melted
- 3 Tablespoons sugar
- 3 teaspoons cinnamon

Directions:

- 1) Cube bread into 1/2 inch cubes. Place cubes out on a baking sheet and bake for 10 minutes at 325 degrees to lightly dry out the bread.
- 2) Melt butter. In a large bowl, toss the dried bread cubes with the butter until the bread is well coated. Sprinkle in sugar and cinnamon and toss bread to coat.
- 3) Return bread to baking sheet and bake for 15-20 more minutes at 325. Turn the croutons once or twice while cooking.
- 5) Let croutons cool completely to make them extra-crispy.

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