

Bagel Croutons

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Pep up your usual salad recipes with homemade bagel croutons. They add a buttery crunch that you can't find in store-bought croutons.

Ingredients:

3 (6-ounce) bagels of choice
2 tablespoons butter, melted
2 tablespoons olive oil

Directions:

- 1) Preheat oven to 325°F.
- 2) Cut bagels into ½-inch cubes. Toss in a medium bowl with butter and oil. Arrange in an even layer on a large baking sheet.
- 3) Bake until slightly crisp and golden, about 25 minutes. Remove and cool before using. Store in an airtight container up to 2 weeks.