

**BREADS AND SWEET DOUGHS No.D 016 00**  
**CROUTONS**

**Yield** 100

**Portion** 8 Croutons

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
24 cal	4 g	1 g	0 g	0 mg	49 mg	10 mg

**Ingredient**

BREAD,WHITE,STALE,SLICED

**Weight**

2 lbs

**Measure**

1 gal 2-1/2 qts

**Issue**

**Method**

- 1 Trim crusts from bread; cut bread into 1/2-inch cubes.
- 2 Place bread cubes on sheet pans. Brown lightly in 325 F. oven, about 20 to 25 minutes or in 375 F. convection oven, about 6 minutes on high fan, open vent.

**Notes**

- 1 In Step 1, 2 lbs bread will yield about 1 gallons lightly browned croutons.