

Cinnamon Croutons

This is a very simple recipe for cinnamon-flavored croutons. They are delicious with a salad that includes fresh fruit, such as pears or strawberries!

Recipe by [Wallace Gray](#) | Created on **Apr 28, 2022**

Ingredients

- 2 tablespoons softened butter
- 4 slices white bread
- 2 tablespoons cinnamon sugar

Directions

- Preheat the oven to 375 degrees F (190 degrees C).
- Spread butter onto both sides of each slice of bread, and cut into cubes. Place them in a bag or bowl, and pour the cinnamon sugar over them. Shake or stir to coat. Arrange the bread cubes in a single layer on a baking sheet.
- Bake for 10 minutes in the preheated oven, then stir and continue baking for 10 more minutes, until toasted.

Nutrition Facts

Serving: **4 servings** | Calories: **141.3 kcal** | Carbohydrates: **18.8 g** | Protein: **2 g** | Saturated fat: **3.8 g** | Cholesterol: **15.3 mg** | Sodium: **211.2 mg** | Fiber: **0.6 g** | Sugar: **1.1 g**

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