Crispy & Golden Air Fryer Croutons Recipe (Homemade & Easy!)

Description

Croutons may seem like a small part of a salad or soup, but they pack a major punch in terms of flavor, crunch, and texture. And once youâ??ve made them fresh at home, youâ??ll never want to go back to the store-bought kind againâ??especially when you realize just how simple it is to make **Air Fryer Croutons** in minutes.

Homemade croutons are budget-friendly, waste-reducing (hello, leftover bread!), and endlessly customizable. Whether you love garlicky crunch, herby bites, or even a hint of cheese, you can flavor your croutons however you want. And best of all? The **air fryer** does all the work in a fraction of the timeâ??no need to preheat the oven or heat up your whole kitchen.

In this post, weâ??ll show you how to make perfectly crispy, golden, and flavorful croutons using your air fryer and just a handful of pantry ingredients. Itâ??s the perfect way to elevate any salad, soup, or even snack board with that satisfying homemade touch.

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ð?•? Ingredients Youâ??ll Need

Letâ??s break down the simple yet flavorful ingredients for this recipe.

1. Bread â?? 4 slices

You can use any type of bread: white, sourdough, wheat, French, brioche, or even gluten-free. The key is to use bread thatâ??s slightly dry or at least a day oldâ??it crisps better in the air fryer.

2. Olive Oil or Melted Butter â?? 4 tablespoons

This is what gives your croutons that golden-brown crunch. Olive oil offers a more savory, Mediterranean flavor, while butter brings a richer taste. You can even use garlic-infused oil for more depth.

3. Parsley Flakes â?? 1 teaspoon

Dried parsley adds a pop of color and a subtle herbaceous note. You can substitute with Italian seasoning, rosemary, or thyme.

4. Onion Powder â?? Â½ teaspoon

This adds a mild sweetness and depth that balances the garlic and salt.

5. Garlic Powder â?? Â½ teaspoon

Essential for that classic crouton flavor. For stronger garlic lovers, feel free to add a touch more.

6. Salt â?? Â¼ teaspoon

A little salt brings out all the other flavors. Adjust based on your bread and seasoning preferences.

ð??©â?•ð?•³ How to Make Air Fryer Croutons (Step-by-Step)

Follow these easy steps to turn plain bread into crispy, golden croutons in minutes:

Step 1: Cube the Bread

Cut the bread slices into small, even piecesâ??about Â½ to 1-inch cubes. Try to keep them uniform in size so they cook evenly in the air fryer.

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> ð??• Tip: Donâ??t worry about removing crusts unless you prefer extra-soft croutons. Crusts add rustic texture!

Step 2: Coat with Oil or Butter

Place the bread cubes in a large mixing bowl. Drizzle the olive oil or melted butter over them, and toss until all pieces are evenly coated.

> ð?•½ï¸• Optional: Add a splash of Worcestershire sauce or Dijon mustard to the oil for extra savory notes.

Step 3: Add Seasonings

Sprinkle in the onion powder, garlic powder, salt, and parsley flakes. Toss again to coat every cube thoroughly with the seasonings.

Step 4: Air Fry to Perfection

Transfer the seasoned bread cubes to your air fryer basket. Spread them out in a single layer to prevent overcrowding.

- **Air Fry at 390Â°F (200Â°C)** for **6â??7 minutes**
- Shake or toss the croutons halfway through cooking for even crisping.

> â•±ï¸• Watch them closely after 5 minutesâ??air fryers can vary, and croutons can burn quickly!

Step 5: Cool & Store

Let the croutons cool on a plate or baking sheet. Theyâ??ll continue to crisp up slightly as they cool. Once cooled, store in an airtight container for up to 1 week.

ð?¥? Ways to Use Your Air Fryer Croutons

These crunchy gems are way more versatile than you think:

- ð?¥¬ **Toss on Salads:** Caesar, Cobb, Greekâ??any salad benefits from a crouton upgrade.
- ð?•² **Sprinkle on Soups:** Tomato soup, French onion, creamy broccoliâ??they all love croutons.
- ð?§? **Serve with Dips:** Use croutons as a crunchy dipper for hummus or spinach dip.
- ð?•³ **Top Breakfast Bowls:** Croutons on a runny egg bowl? Game-changer.
- ð?§? **Add to Charcuterie Boards:** A fancy snack addition alongside cheese, olives, and meats.

ð??? Recipe Variations & Flavor Ideas

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Croutons are a blank canvas. Here are some fun and flavorful ways to switch them up:

ð?§? Cheesy Croutons

Add 2 tablespoons of grated parmesan or cheddar before air frying.

ð??¶ï¸• Spicy Croutons

Mix in Â¼ teaspoon chili powder, paprika, or crushed red pepper flakes.

ð?•? Lemon-Herb Croutons

Add lemon zest and a sprinkle of thyme or Italian seasoning.

ð??¿ Garlic & Herb Croutons

Use garlic-infused oil and toss with Italian seasoning, rosemary, or basil.

ð?§? Buttery Ranch Croutons

Use melted butter and sprinkle in ranch seasoning mix before air frying.

ð??¦ How to Store & Freeze Croutons

Storing

Let croutons cool completely, then store in an airtight container at room temperature. Theyâ??ll stay fresh and crispy for about **5â??7 days**.

â•?ï¸• Avoid storing in the fridgeâ??it introduces moisture and can make them soft.

Freezing

Yes, you can freeze homemade croutons! Let them cool, then transfer to a freezer-safe bag and store for up to **2 months**. Reheat in the air fryer at 350Â°F for 3â??4 minutes to re-crisp.

â•? FAQ: Air Fryer Croutons

Can I use gluten-free bread?

Yes! Gluten-free bread works well, though it may crisp a little faster, so watch your cooking time closely.

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Whatâ??s the best bread for croutons?

Day-old or slightly stale white, sourdough, baguette, ciabatta, or rye bread all work beautifully. The sturdier the bread, the crunchier the croutons.

Can I make croutons without oil?

Technically yes, but they wonâ??t be as crispy or flavorful. A light mist of oil can still help if youâ??re cutting calories.

How long do croutons last?

Stored properly, air fryer croutons last about **1 week** at room temperature. Freeze for longer storage.

Can I use flavored oils?

Absolutely! Garlic-infused oil, herbed oil, or chili oil can add an extra flavor punch.

ð??? Nutritional Information (Per Serving â?? Approx. Â¼ of Recipe)

- Calories: 150â??180
- Carbs: 15â??20g
- Fat: 10g
- Protein: 3â??4g
- Fiber: 1g
- Sodium: Varies depending on bread and added salt

Note: Nutrition varies based on type of bread and oil/butter used.

ð??? Why Youâ??ll Love This Recipe

â??ï¸• Ready in under 10 minutes
â??ï¸• Great way to use up old bread
â??ï¸• Customizable with endless flavors
â??ï¸• No oven neededâ??air fryer does it all
â??ï¸• Adds gourmet crunch to any dish

ð??• Final Thoughts

Air Fryer Croutons are one of those deceptively simple recipes that make a big impact. They transform basic dishes into something gourmet, add crunch where you least expect it, and take almost no time or effort. With just a few slices of bread and some pantry seasonings, you can have a jar full of golden, crispy croutons ready to elevate every meal.

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Whether youâ??re tossing them on a Caesar salad, dunking them in soup, or just snacking straight from the container (no judgment!), these homemade air fryer croutons are bound to become a kitchen staple.

ð??? Recipe Recap: Air Fryer Croutons

Ingredients:

- 4 slices bread (cubed)
- 4 tbsp olive oil or melted butter
- 1 tsp parsley flakes
- Â½ tsp onion powder
- Â½ tsp garlic powder
- Â¼ tsp salt

Instructions:

1. Cube bread into Â½â??1 inch pieces.
2. Toss with oil, then mix in seasonings.
3. Spread in air fryer basket (single layer).
4. Air fry at 390Â°F for 6â??7 minutes, tossing halfway.
5. Cool and store in an airtight container.

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