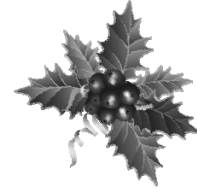


Whole Grain Crisps

1 loaf whole grain French bread or baguette (*often found in the deli / bakery*)
Olive oil cooking spray
Garlic powder
Italian herbs (or herbs of choice)



1. Preheat oven to 250°F.
2. Slice bread on the diagonal into 1/4 inch slices. Lay in single layer on baking pan.
3. Spray top of slices with cooking spray.
4. Sprinkle garlic powder and herbs lightly over slices.
5. Dry out in oven until very crisp, about 45 to 60 minutes.
6. NOTE: *May be made in advance and frozen. Just thaw out and serve or heat for a few minutes in the oven to serve warm.*

Yield: Depends on bread size.

Nutritional Information:

Will vary per size of bread. Read the bread label to determine nutritional information. Add approximately 1g fat per slice for the cooking spray.

“Tweaked” this recipe from one of my mother’s. Originally the recipe called for quartered hot dog buns. Everyone loved them and never detected the “breadsticks” were actually hot dog buns!