

**Mama's Homemade Egg &
Parmesan Croutons**

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There are some recipes that never had a real name in our house – they were simply “*what Mama made.*” These baked egg and Parmesan croutons are one of those childhood treasures. I grew up eating them tucked into soups, tossed into salads, or sneaking them warm right off the baking pan, but I never actually knew what they were called... and maybe they didn't have a name at all.

They were just Mama's croutons – simple, humble, and made with the handful of ingredients she always had on hand. Today I'm sharing them with you, not because they're fancy or complicated, but because they've been part of my family for as long as I can remember. Sometimes the most unforgettable recipes are the ones that never needed a title.

Things to know about Mama's Homemade Egg & Parmesan Croutons

- **Make Ahead:** You can bake the croutons a day or two in advance and store them in an airtight container. They'll stay crisp and golden until you're ready to enjoy them.
- **Size Matters:** Cut them into small, bite-sized squares for soups or slightly larger pieces for salads and snacking.
- **Flavor Boost:** For a little extra depth, try sprinkling a pinch of garlic powder or smoked paprika into the batter before baking.

These croutons are the perfect companion to any warm holiday soup. If you're looking for inspiration, check out my Holiday Soup Recipes – they pair beautifully with Mama's croutons. And don't forget to explore my full collection of 10 Italian Christmas cookies you must make for more family favorites and festive treats!

Mama's Homemade Egg & Parmesan Croutons (Baked)



- 6 large eggs
- 1 cup freshly grated Parmesan cheese

- $\frac{1}{2}$ cup all-purpose flour
- $\frac{1}{3}$ cup finely chopped Italian parsley
- 1 tsp baking powder
- Salt, to taste
- Freshly ground black pepper, to taste
- Olive oil or olive oil spray, for greasing

1. Preheat the oven

Preheat your oven to **375°F (190°C)**. Line a 9 x13 baking sheet with parchment paper and lightly grease or spray it with olive oil.

2. Make the batter

In a large bowl, whisk the eggs until smooth. Add the Parmesan cheese, flour, parsley, baking powder, salt, and black pepper. Mix until a thick, uniform batter forms.

3. Spread the mixture

Pour the batter onto the prepared 9 x13 baking sheet and spread it into an even layer, about $\frac{1}{2}$ **inch thick**. Use a spatula to smooth the top.

4. Bake

Bake for **20–25 minutes**, or until the top is firm, lightly golden, and set in the center.

5. Cut into croutons

Remove from the oven and let cool for 5 minutes. Transfer to a cutting board and cut into small cubes or “little bites,” depending on how your mama made them.

6. Optional crisping

For extra crisp croutons, return the cut pieces to the

baking sheet and bake for **5–7 more minutes**.

7. Serve

Enjoy in soups, salads, or straight from the tray – classic, simple, and comforting.