Ingredient:	Quantity Full Batch	
Focaccia bread	1/3 loaf	1. Cut bread into 1/2" uniform cubes and place in a
Olive Oil Blend	1/3 cup	large metal bowl.
Kosher Salt	2 tsp	2. Drizzle oil over bread and around edges of bowl.
Black Pepper, freshly ground	1/2 tsp	Toss gently to coat bread without breaking the cubes.
		3. Season with salt and pepper and toss to evenly
		coat bread.
		4. Spread onto a parchment lined sheet pan in a
		single layer.
		5. Bake at 325 degrees until golden brown, about 9 to 11 minutes. Rotate pan and re-distributing bread as
		necessary to ensure even browning.
		6. Cool to room temperature. Transfer to a storage
		container.
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