

Horseradish Toast

27 September 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	16	\$0.29	109 kcal

Horseradish Toast requires roughly 45 minutes from start to finish. This recipe serves 16 and costs 29 cents per serving. One portion of this dish contains roughly 2g of protein, 6g of fat, and a total of 109 calories. 1 person has tried and liked this recipe.

Ingredients

- ☐ ¼ teaspoon freshly ground black pepper
- ☐ 12 ounce French bread baguette
- ☐ ½ cup butter, softened
- ☐ ¼ cup finely grated fresh horseradish
- ☐ 0.1 teaspoon salt

EQUIPMENT Bowl, Baking sheet, Oven

Method

- 1

Preheat oven to 45
- 2

Combine first 4 ingredients in a small bowl. Chill.
- 3

Cut baguette into 1/4-inch slices.
- 4

Place slices on an ungreased baking sheet.
- 5

Bake 2 minutes; remove from oven. Turn slices, and spread evenly with horseradish mixture.
- 6

Bake 1 minute or until butter is melted.
- 7

Serve immediately.

Nutrition per serving

109

KCAL

2 g

PROTEIN

6 g

FAT

11 g

CARBS

Saturated Fat

3.8 g · 23% of daily needs

Fibre

0.5 g · 2% of daily needs

Sugar

1 g · 1% of daily needs

Sodium

192 mg · 8% of daily needs

Cholesterol

15.3 mg · 5% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/horseradish-toast-145654