

Breadcrumbs

Kitchen scrap: Stale bread



Yield: 1-3 cups

Prep time: 5 min.

Cook time: 20 min.

Ingredients

- 5-10 slices stale bread
- 2-3 teaspoons Italian seasoning, optional

Adapted from [Jessica Gavin](#)

Directions

1. Preheat oven to 300°F.
2. Cut bread into cubes and place on a cookie sheet.
3. Bake bread cubes for about 10 minutes until lightly golden.
4. Let cubes cool, then fill a resealable plastic bag with the baked bread.
5. Using a rolling pin, break cubes into breadcrumbs as fine or rough as wanted. A food processor can also be used at this point.
6. Once crushed, add Italian seasoning if desired.

Notes:

To make panko breadcrumbs only use white bread, and cut off the crusts.