

# Homemade Breadcrumbs

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Another great use for stale bread is to make breadcrumbs. Homemade breadcrumbs are great because you can make with any kind of bread, so you can make whole wheat breadcrumbs! You can also use interesting breads (cornbread, rye, etc) or add seasonings to bump up the taste.

## Ingredients

- Stale bread (whole wheat, white, cornbread, rye, etc.)



## Directions

1. Preheat oven to 350°
2. Use food processor to process stale bread into crumb size pieces.
3. Spread in a single layer on a baking sheet.
4. Bake for 10 minutes, stirring occasionally. Bake until lightly toasted and dry.
5. Let crumbs completely cool down on the baking sheet, and then store in an air-tight container or plastic bag for up to 2 weeks.

Note: If you don't have a food processor, you can cut or tear your bread into small pieces, toast as described, cool, place in a large resealable bag, and then use a rolling pin to crush the cubes into crumbs.

## Authors

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(function() { document.querySelectorAll('.carousel-control[data-slide="prev"]').forEach(function(prevControl)
{ prevControl.setAttribute('aria-label', 'Previous'); }); document.querySelectorAll('.carousel-control[data-
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document.addEventListener('DOMContentLoaded', function() { // Query all images within the fourColumnCarousel
inside embed-feed const images = document.querySelectorAll('.embed-feed .fourColumnCarousel .img-
fluid'); images.forEach(img => { // If the image alt attribute is empty or missing, set it to "Article thumbnail" if (!
img.getAttribute('alt') || img.getAttribute('alt').trim() === "") { img.setAttribute('alt', "Article thumbnail"); } }); }); // Closes
the IIFE
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