



Amazing Bread Crumbs

These gluten-free bread crumbs can be used in any recipe that calls for bread crumbs. Great to have on hand!

Yield: about 2 cups dark bread crumbs and about 5 cups light bread crumbs

Ingredients

1 loaf of one of the following Pamela's Bread Recipes:

- [Amazing Bread](#)
- [Artisan White Bread](#)
- [Bread Made with Baking & Pancake Mix](#)
- [Egg-Free Bread](#)

Directions

Make one loaf of bread according to directions.

Cool thoroughly and slice into very thick, 1 inch slices.

Bake on half sheet pan 30 minutes at 200°, flip and bake 30 more minutes.

Cool thoroughly, and trim off the darker colored crusts.

FOR DARK BREAD CRUMBS:

Process the crusts in a food processor to make toasted bread crumbs. These bread crumbs are already toasted so you can't use them for something that will be browning again. These are good for things that will be covered while baking and need crumbs for texture.

FOR LIGHT BREAD CRUMBS:

Cut the remaining pieces of toast (without the crusts) into quarters and process in a food processor in batches. Keep refrigerated as these crumbs are more like fresh bread crumbs, and can be used as a coating that will brown more while cooking.