

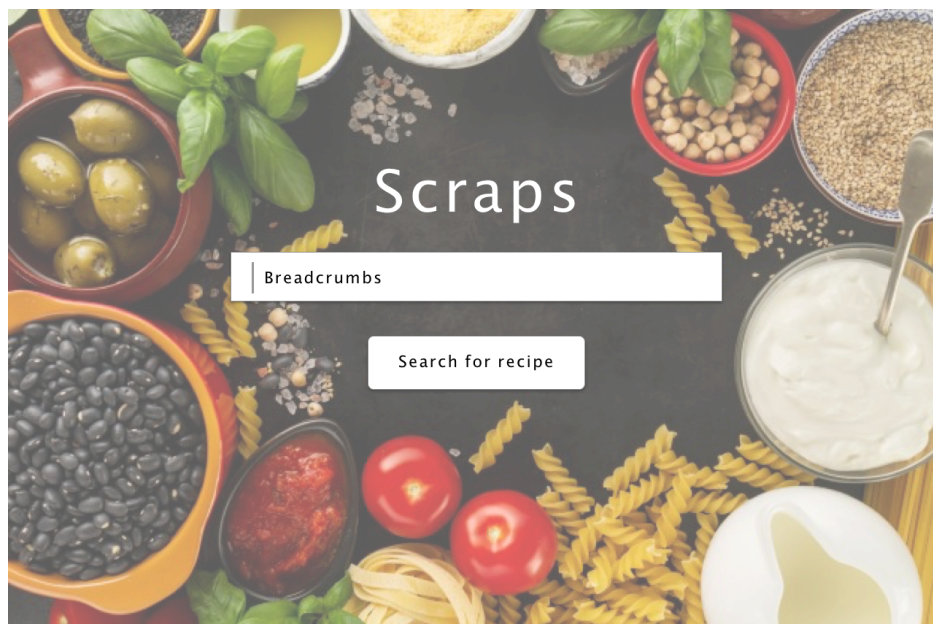
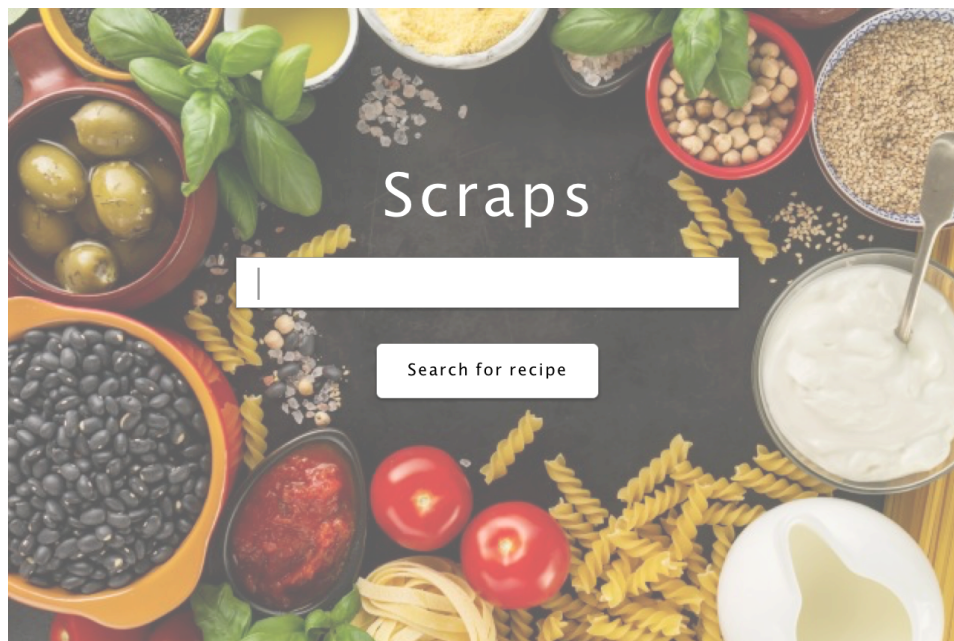
Testing and planning:

<https://docs.google.com/document/d/1d4qvL51xeXaLURaFddmyJnxAfm4CzVdDqkOT5huTJSI/edit?ts=59dab06a>

URL for API request:

https://spelman-472-2017-2.appspot.com/_ah/api/helloworldendpoints/v1/getEmailAndIng?userEmail=ttthomp35%40scmail.spelman.edu&userIngredient=basil

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Scraps

Breadcrumbs



Toasted Breadcrumbs

"All the breadcrumbs you want, at a great price. Add your own seasoning so you know what you are getting!"



Homemade Italian Breadcrumbs

"Kids love them and they are really customizable to your liking. I use whole wheat flour and canola oil for a healthier twist."



Herbed Breadcrumbs

"The yield will vary according to how large you make your crumbs. Once cooled, crumbs may be stored in the freezer."

Scraps

Breadcrumbs



"All the breadcrumbs you want, at a great price. Add your own seasoning so you know what you are getting!"

Toasted Breadcrumbs

Ingredients

10 slices whole wheat bread, or your favorite bread

Bread Artisan Clover
Honey Wheat
\$3.99 - expires in a day

Bread Artisan 9 Grain
\$3.99 - expires in a day

Directions

Preheat oven to 250 degrees F (120 degrees C).

Using tongs, place bread slices directly on oven racks. Leave in oven until hard and golden brown, about 30 minutes; darker if you prefer. Remove and cool on wire rack.

Crumble slices in a large bowl until reduced to fine crumbs, or place in bowl of food processor and process until fine.

Scraps

Breadcrumbs



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