

# What can I use if I don't have panko bread crumbs?

If you like to eat fried food, then you will not be unfamiliar with bread crumbs. Bread crumbs are mainly used to make a variety of fried foods. During the frying process, the ingredients inside can be protected from being fried, and also can form a very crisp taste, so that the taste will be more unique. With one bite, the outside is crispy and crispy, and the inside is tender and juicy. This wonderful taste has attracted a large number of loyal fans.

Now the most popular breadcrumbs should be panko breadcrumbs. Deep-fried foods made with panko breadcrumbs not only taste more crispy, but also absorb less oil and taste healthier. But when we make fried food, what should we do if we don't have panko bread crumbs on hand? What can replace panko breadcrumbs with the same taste?



**Fortunately, you can use the following ingredients instead of panko breadcrumbs:**

corn flake

Yes, it is breakfast cereal corn flakes, which can be used instead of bread crumbs. It is also very simple to use. You

only need to put the corn flakes in the microwave for a few minutes and wait until the corn flakes become crispy. Then put the corn flakes in a sealed bag, use a rolling pin to crush the corn flakes, so that they can be used to wrap the ingredients, and they are very crispy after frying.

#### Bread slices

This is the most common substitute. It is used in the same way as corn flakes. After baking, crushing can not only make the ingredients crispy on the outside and tender on the inside, but also present the same taste as breadcrumbs. The most important thing is to reduce waste. , It's most suitable to make bread crumbs with those that can't be eaten.

#### Potato chips

The crisp texture of potato chips makes them perfect for breadcrumbs. Just break the potato chips in a cooking machine so they can be used to wrap the ingredients.

#### flour

Flour is also a good choice. Dipping a layer of flour outside the egg liquid can also play the role of crispy on the outside and tender on the inside. There will be no big difference in taste, and there will be no very thick crust. In fact, many street foods use flour to wrap the ingredients, which is also very delicious!



In addition, there are a variety of ingredients that can be used to replace breadcrumbs. Of course, the best choice is panko breadcrumbs. A large part of the reason why the brand's breadcrumbs are so popular is because they use high-quality [bread crumbs production line](#).

[Shandong Loyal Industrial Co.,Ltd.'s](#) breadcrumbs have very superior quality. The breadcrumbs produced are comparable to panko breadcrumbs. The quality has reached the world's leading level. The most important thing is the low price, long use time, and quality. Reliable, if you need it, welcome to contact us. Our biscuit production line, bean meat machine and feed production line are also excellent!

There are many ingredients that can be used to replace panko breadcrumbs. As long as we dare to try, we will definitely find the joy of cooking!