Abstract of Disclosure

This invention provides a method for producing a snack, which makes it possible to obtain cakes made from bread with a texture like potato chips.

Bread stripped of the brown-baked crust is cut to obtain a slice of bread (1) with a thickness of not less than 1mm, and the slice is subjected to a process of heating under pressure in a press device (2). When the moisture content of the bread (1) becomes about 30 mass%, the bread (1) is removed from the press device 2, and dried by hot air. Thus, a processed product with the curled outer edges (a snack before seasoning) is obtained.