Jampot Bread

In the 1800's, Jam-pots were made of glazed earthenware pottery and topped with a tied parchment and fabric lid. It was easy for some bakers to put excess white bread dough in empty jam-pots and bake small loaves which were round in section and could be sliced to male small children's sandwiches.





This practice seemed to be first recorded in mid Wales, soon spreading to the Midlands and occasionally cropping up in other areas towards the end of the century.

Simple bread made from Strong white flour, a little sugar and fresh yeast would be used. A rolled cylinder of dough would be placed in a greases jam-pot, taking care to make sure that the bottom of the dough piece was flat so as to exclude air bubbles which could hollow out the base during rising or baking.

Simply bake in a hot oven for 15-16 minutes and cool in the jar before removing the loaf. Slice into rounds and butter and fill to make small thin sandwiches.

Each bake would be unique to the baker and variations on a theme were common. Heavier wholemeal breads are difficult to extract from the jam-pots.

This idea lead to other more recent innovations like plant pot bread and mug bread to give a taller and more unusual loaf.

Historical Bread Recipe