World War I – Stale Bread

With the “waste not, Want not” culture of the first world war, stale bread was a resource to be used. Breadcrumbs could be sprinkled on cooked vegetables or fruit to give a crumble topping. Another alternative was Bread and Jam Pudding, which was simple to make and served with cream or custard.

Bread and Jam Pudding
Stale bread, milk, sugar, jam.

Grease a pie dish with margarine or butter and break up the stale bread into small pieces, press firmly into the dish. Pour enough milk onto the bread to soak in thoroughly and leave for 10 minutes. Sprinkle with sugar and bake at 200°C for 8-10 minutes then remove from the oven.





Spread on a generous covering of jam. Sprinkle with a few bread crumbs and continue baking for another 10 minutes.





Eat warm with cream.

This pudding was quite popular as a cheap option, using stale bread and left over jam. Many variations have been documented during the war period.

Historical Bread Recipe