



twinkl.co.uk

# Thanks for not printing this page!

Simply print from page 2 in your printing options to avoid wasted paper & ink!



...your first choice for easy to use, trusted and high quality teaching materials for educators and parents worldwide - professionally crafted materials with a personal touch.

## A brief word about copyright...

By downloading this resource, you agree to the following:



You may use this resource for personal and/or classroom use only.

In order to support us, we ask that you always acknowledge [www.twinkl.co.uk](http://www.twinkl.co.uk) as the source of the resource. **If you love these resources, why not let others know about Twinkl?**



You must not reproduce or share this resource with others in any form. They are more than welcome to download the resource directly from us.

You must not host or in any other way share our resources directly with others, without our prior written permission.

We also ask that this product is not used for commercial purposes and also that you do not alter the digital versions of our products in any way.

## Thank you for downloading!

We hope you enjoy the resource and we'll see you very soon!



**Did you know we also have twinkl Premium for schools?**

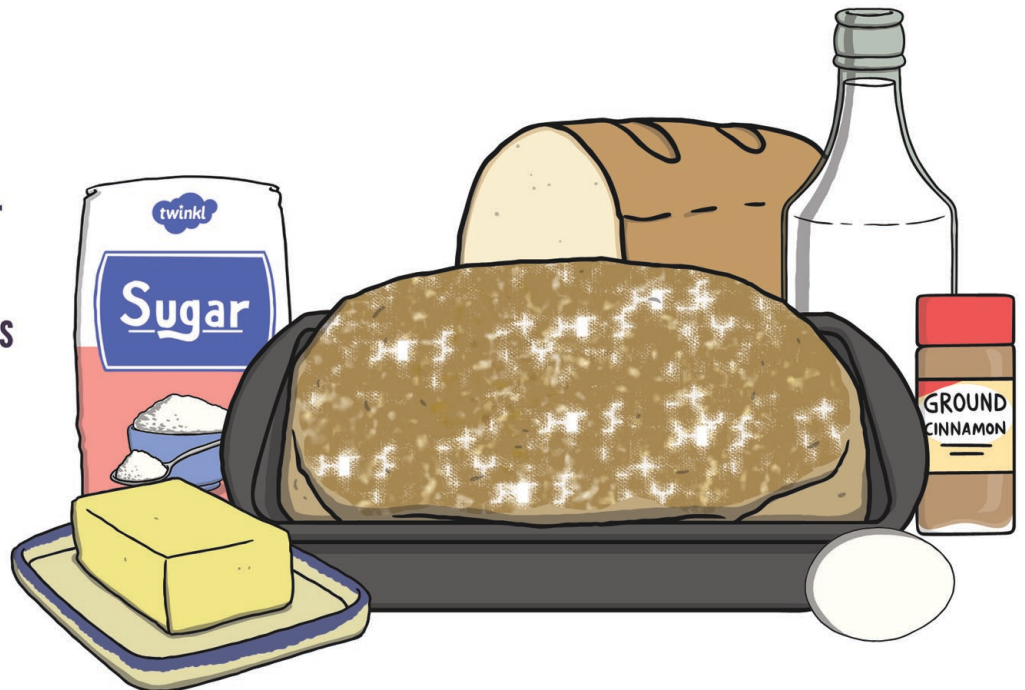
Email [sales@twinkl.co.uk](mailto:sales@twinkl.co.uk) for more information.

# WARTIME RECIPES

## ★ bread pudding ★

### Ingredients

10 ounces of stale bread  
2 ounces of margarine or butter  
1 ounce of sugar  
2 ounces of dried raisin sultanas  
1 egg (fresh or dried)  
milk to mix  
cinnamon  
extra sugar for topping



### Method

Put bread and a little bit of water into the basin and leave for 10 minutes.

Squeeze the bread until it is fairly dry.

After, add the bread and all the ingredients (minus the spice) into the empty basin. Add a little bit of milk to give the bread a sticky consistency.

Gradually add the cinnamon a little bit at a time until you like the taste.

Place all the mixture into a greased pan (like a lasagna pan).

Cook at 160 degrees C for an hour until you see that the edges have become brown and the centre is hot.

10 minutes before the end of cooking, sprinkle some sugar on.

Allow it to cool. Finally, serve and enjoy.

Serves 8 to 10