Delicious Survival Bread: Keeps Indefinitely

Categories: General Prepping, Homesteading, Recipes

When you talk survival bread most people immediately think hard tack (see previous post on how to make hard tack), but whilst hard tack will fill you up and keep you going, it tastes like a brick of sawdust...

This survival bread recipe sounds like it should taste much, much better! To be honest it is not really a bread as it is made from oats not flour; it contains oats, honey, sugar, powdered milk and jell-O. As well as being tastier this survival bread should be far more nutritiously balanced, with the oats, honey/sugar and milk. I haven't test it, but the recipe states that once baked, this bread should keep indefinitely! I think this is definitely worth making to try, and test out the shelf-life. Get the recipe on the link below.

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(Photo from: The Reliant Self)