

## Hard Tack Recipe



### Ingredients:

- 2 cups of flour
- $\frac{3}{4}$  cup of water
- $1\frac{1}{2}$  tablespoon of salt
- Optional: Add these ingredients and the biscuits will be easier to chew and taste a little better!
  - 3 Tablespoons of butter
  - $\frac{3}{4}$  cup of skimmed milk instead of water

### Instructions:

- Measure the flour and salt into a mixing bowl and blend together.
- Measure the milk and butter and place in a saucepan over very low heat until butter melts.
- Optional: Add the milk and butter to the flour and mix until you have a dough, kneading the dough until all the flour is absorbed (it should be thick, shiny and stiff).
- Roll the dough until it is fairly thin, about  $\frac{1}{4}$  -  $\frac{1}{2}$ " thick.
- Cut the biscuit shapes using a round biscuit cutter or the rim of a small cup or glass, fur into squares with a pizza cutter.
- Place on a baking sheet and prick all over with a fork or toothpick to let out any air while cooking.
- Bake at  $375^{\circ}$  30 minutes, flip & cook another 30 minutes
- Allow more time if biscuits are cut thicker.
- Remove the baking sheet from the oven. Wear oven mitts. Then use a spatula to remove the hardtack from the baking sheet. Place the hardtack biscuits on a cooling rack in order to cool down.
- Store in a dry place until you need them for a 66-day voyage! The biscuits should be dry throughout or they may get moldy when you take them to sea.
- To eat your hardtack- soak in milk or water for 10 – 15 minutes to soften it up.