



## Hardtack Recipe

4 1/2 cups white all purpose flour  
2 cups water  
4 teaspoons salt

Stir 2 cups of flour with the salt and water in a mixing bowl. Add the remaining flour and mix with your hands until you form a soft, stretchy dough. Add more flour as needed. Sprinkle flour on a clean counter, and roll out the dough until it is about a 1/4 inch thick. Cut out rounds with a biscuit cutter, small cup, or get creative cutting out shapes with cookie cutters or a plastic knife. We used a 1 3/4 inch fluted biscuit cutter.

Use a wooden skewer or chopstick to pierce holes in each piece of hardtack, as shown in the video. Place all the pieces on lightly greased cookie sheets, and bake at 175 degrees, an hour on each side.

Cool the hardtack and place in airtight jars. Sprinkle a tablespoon of rice into the jar, to act as a preservative.

To eat the hardtack, soak in hot liquid for up to 15 minutes. You can use water, broth, tea, or coffee. Once it is softened you can eat it as is, or fry it in a pan with butter or olive oil until lightly browned. This turns the hardtack into little dumplings, and is great served with soup for a hearty meal.