

# Hardtack

## Supplies

- 2-quart bowl
- Measuring cup
- Mixing spoon
- Table knife
- Rolling pin
- Breadboard
- Nail
- Hot pads
- Baking sheet

## Ingredients

- 2 – 3 cups flour
- ½ Tbsp salt
- ½ - ¾ cup water



- 1) Preheat oven to 250 degrees.
- 2) In the bowl, mix 2 cups of flour with the salt.



- 3) Add water and stir until dough becomes too stiff to stir.



4) Knead dough by hand, adding more flour to make it very dry.



5) Press, pull, and roll the dough into a rectangle 1/3" thick.



6) Divide rectangle into 3-inch squares

7) Use a table knife to cut dough into squares.



8) Punch 9 holes through each square with the nail, being careful not to hurt yourself. As needed, turn the squares over to punch holes in the same places on the other side until the holes go all the way through the dough.



- 9) Place squares on ungreased baking sheets, and bake for 4 hours, turning once half-way through.



- 10) Bake until crisp and lightly browned.  
11) Cool before storing. Makes 6 pieces of hardtack.

