

Hardtack Recipe

Ingredients

- 4 to 5 cups of flour
- 2 cups of water
- 3 teaspoons of salt



1 hour

As part of their daily rations, Union Soldiers received ten to twelve hardtack crackers. Sometimes, they were so hard, that the soldiers could not eat them without soaking them in water or coffee. Soldiers didn't have a lot of variety in their diet, can you imagine eating the same thing every day? Do you think this was a healthy way for soldiers to live?



Instructions

- 1.** Preheat your oven to 375°F.
- 2.** Add dry ingredients to your bowl.
- 3.** The amount of water you need can vary, try starting with 1/2 a cup at a time.
- 4.** Knead dough until it is just pliable enough to be smooth and worked with a rolling pin.
- 5.** Roll out dough until it is about 1 inch thick.
- 6.** Cut into square biscuit shapes and poke holes in the dough.
- 7.** Bake in the oven for 30 to 40 minutes, and then allow time to cool completely.