

CIVIL WAR DAY – HARDTACK BISCUITS

(North and South)

2 cups flour
½ to ¾ cup water
Salt (5-6 pinches)
Mixing bowl
Rolling pin
Cookie Sheet
Fork

1. Preheat the oven to 350 degrees.
2. Add all dry ingredients into the mixing bowl, and then add wet ingredients. Mix all ingredients together. Use extra flour if necessary to make sure the dough is no longer sticky. However, be careful not to make the dough too dry. If you add too much flour, add slightly more water.
3. Knead the dough until it is easy to work with.
4. Spread the dough onto the ungreased cookie sheet.
5. Use the rolling pin to roll the dough into a rectangular shape. Hardtack was around a half inch thick, so don't worry about making the dough thin.
6. Bake the dough for 30 minutes.
7. Take the dough out of the oven and cut it into large squares (around 3 inches by 3 inches). Use a fork to poke 16 to 20 holes into each square.
8. Flip the squares and return to the oven for 30 more minutes.
9. Allow the hardtack to completely cool inside the oven. Be careful when biting into a cracker, as they do get very hard when completely cool.