

# Hardtack

Hardtack is a dry bread which can be stored for a very long time, as long as it stays dry. This could be a challenge on a ship. It was not uncommon for pirates and sailors to eat moldy hardtack. Here's our version. Feel free to use rye krisp or some other flavorful hard bread for your pirate meal.



- 4 cups of flour
- ½ cup of honey
- 2 tbsp of baking powder
- 2 tsp salt
- ½ cup of warm water

Mix the dry ingredients together first.

Next add the warm water to your honey.

Add honey mixture to the dry ingredients. Keep stirring until you get a dry dough.

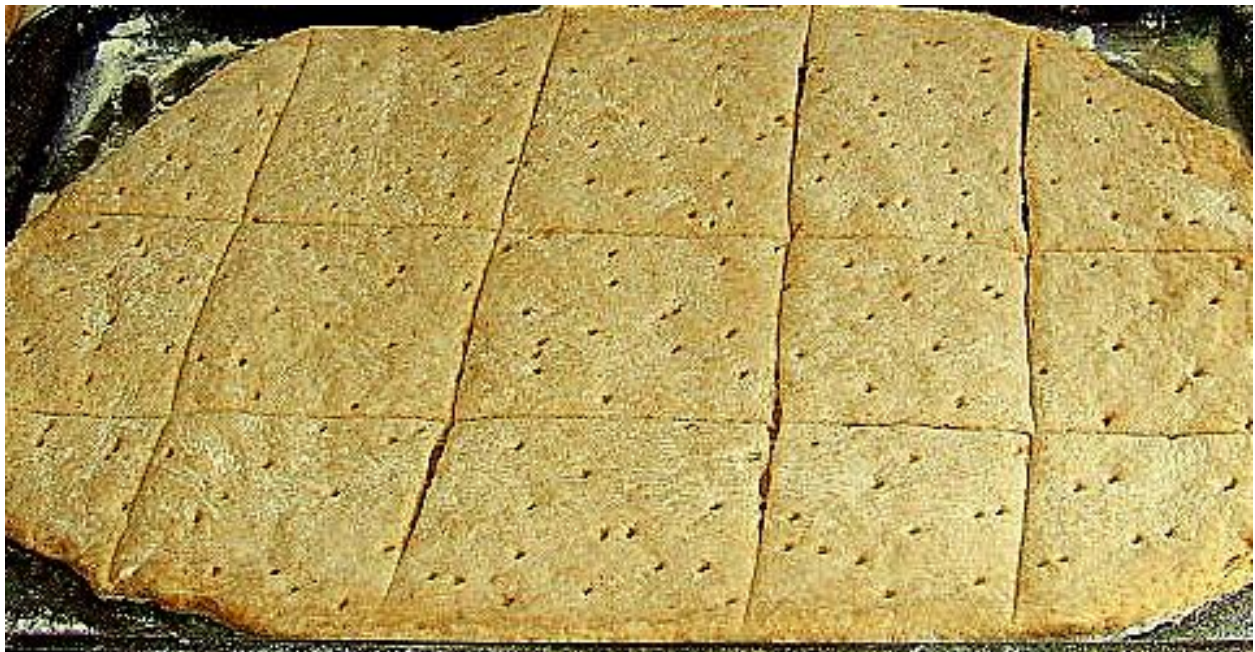
If your dough is sticky, just add more water.

Knead the dough on a board until it has an elastic feel to it.

Cover in plastic wrap or place a towel over the bowl and let it rest for a half an hour.

Flour a cookie sheet and roll the dough out onto it. Roll it until it's about a ½ inch thick.

Take a meat fork or a large two prong fork and make holes all over the dough. This allows steam to escape while it's cooking.



Use a pizza cutter and cut it into squares. This helps you break it apart once it's cooked.

Cook in a 350 degree oven for 1 hour. Turn the temp down to 200 and cook for another 2 hours. This second cooking part might finish earlier. You just want to leave it in a 200 degree oven to dry the hardtack. Once that's accomplished you are done.

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