

Hardtack

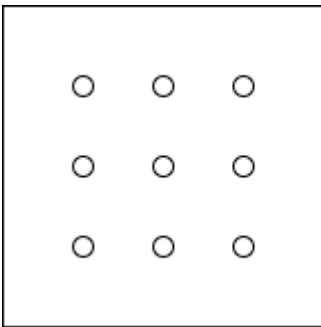
Ingredients

- **Flour(6 parts ratio)**
- **Water(1 part ratio)**
- **Salt(by taste)**
- **1/2 cup Lard(optional)**

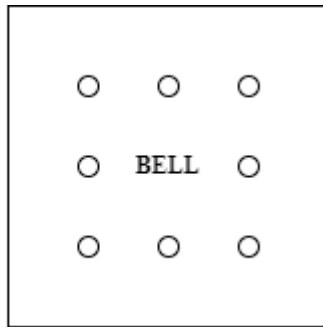
Method

Pre heat oven to 375

a.



b.

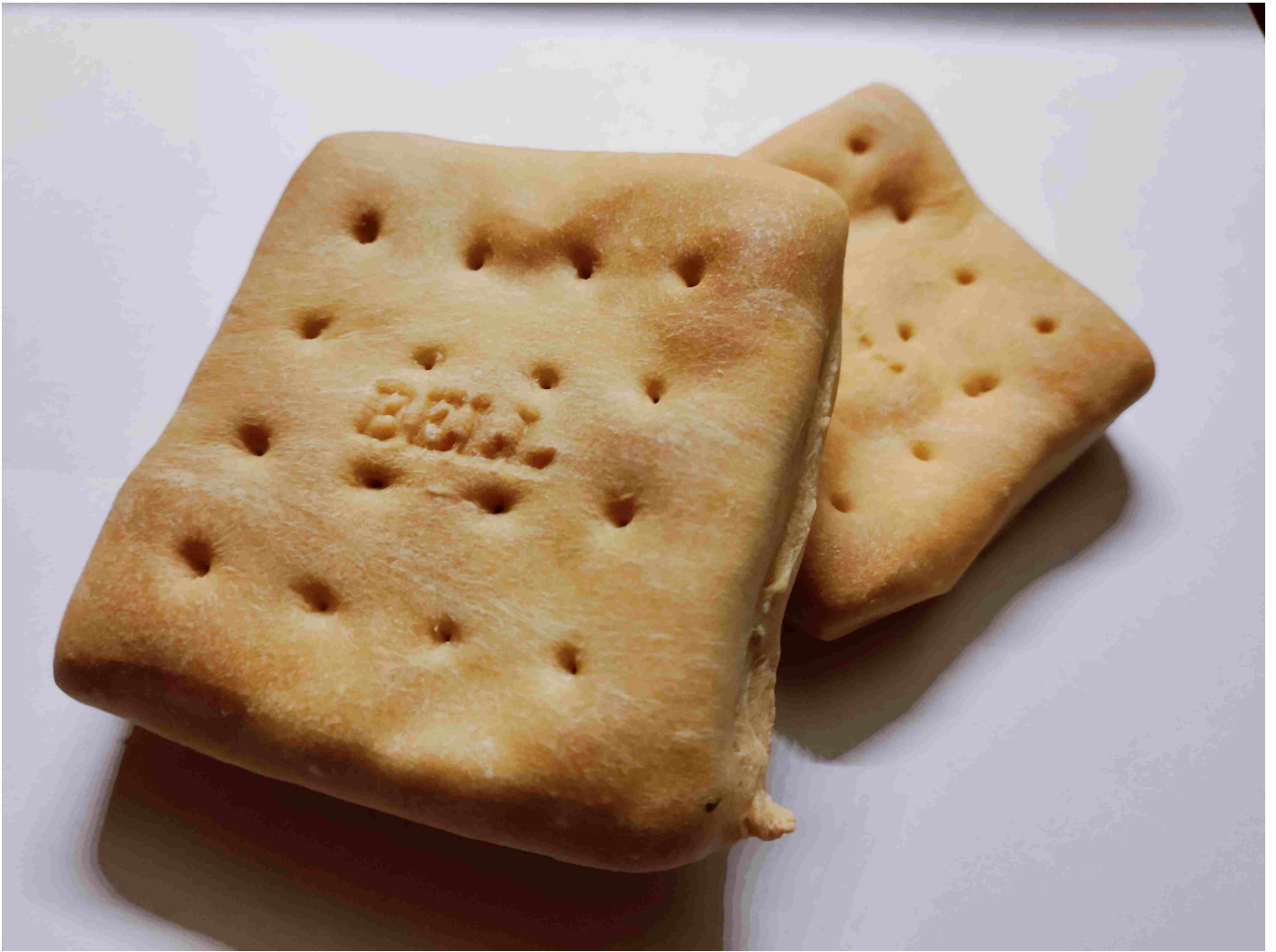


1. Mix your Flour and salt
2. add water(and optional lard at about 1 tbs per cup of water) and knead dough for 15 mins or till mixed and let dough rest for 30 mins
3. Roll dough into 1/2 inch thick sheets and cut into 3x3 squares and poke holes in a 3x3 grid (a.) and optionally stamp your logo with a printed stamp (b.)
4. Bake for 30 mins on each side or till lightly golden brown

Dehydrating

Heat oven to 225 and bake for 2-6 hours

Place on high(165-190) in a dehydrator for 12-24 hours and store packed with salt in a breathable container for a longer shelf life



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