



## Erasmus Barlow's Indestructible Ship's Biscuits (Hardtack) Recipe

### Ingredients

4 cups of flour

1 cup of water

Salt to taste, *optional*

In a large bowl, mix the flour and water, and knead into a dry dough. However, if adding salt mix it in with the flour before adding the water. If the dough is too moist, sprinkle in more flour, if the dough is too dry, add a few drops of water.

On a pan or baking sheet, roll the dough out to a thickness of about 1/3 to 1/2 inch. Cut the dough into squares or rectangles a few inches across and separate the pieces so that the edges do not touch.

With a dowel, stick or marlinspike, evenly poke holes in each biscuit as this will prevent the dough from rising and allow all excess moisture to escape.

Bake at 250 degrees for two to four hours; the exact baking time will vary based on the amount of water used. Check frequently to prevent burning.

Let cool and enjoy.

**Take a picture of your hardtack and post it to social media using #tallshiptuesdays**