

Hardtack

Ingredients:

1 cup of water
2 teaspoons of salt
3 cups of flour

Instructions:

- Preheat oven to 375° F
- Stir all ingredients into a bowl until it is a big ball and start needing the dough.
- After dough is needed tear apart dough into golf ball sized balls.
- Poke some holes in each ball, the size of pencil, so air can ventilate.
- Place all balls on ungreased cookie sheet for half an hour.
- After thirty minutes take hard tack out and flip to other side and cook for another half hour.
- After both sides are cooked take out and cool before eating.

I changed the recipe a little bit to what I actually did. A link to the original recipe is <https://i.pinimg.com/originals/8d/9b/5a/8d9b5a9433f357a82f948ce727bc1279.jpg>