



**The
Castle**
418 FOURTH STREET
MARIETTA, OHIO

Making Hardtack

Use these instruction to follow along with us online!

Please have an adult nearby to help



Hardtack was a soldier's bread ration simply made from flour and water. It became known as "hardtack" because it was often rock-hard. It went by other names like sheet iron crackers, worm castles, teeth-dullers, and Lincoln pies.

Supplies

Large bowl
Wooden spoon or spatula
Measures (1 cup, 1 teaspoon, ½ teaspoon)
Rolling pin
Ruler
Plastic knife
1/8 inch dowel, wooden skewer, chopstick, or toothpick
Spatula
Baking sheet
Wire rack for cooling

Ingredients

4 cups flour*
1 ½ teaspoons salt
1 cup water
Extra flour for dusting the work surface
(Optional: cornmeal for dusting baking sheet)
*to replicated Civil War era "cracker" flour substitute use unbleached all-purpose flour and substitute 1 cup for pastry flour

Preparation steps

Choose a countertop or table to use as a work surface
Clear off your work surface and clean it with soap and warm water
Set out your supplies and ingredients

Instructions

1. Preheat your oven to 450F
2. Dissolve the salt in the water
3. Measure out the flour in a large bowl
4. Mix the water into the flour to form a firm ball of dough
(Consider letting this dough rest for 30 mins wrapped in cling film)

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5. Spread some flour over the work surface
6. Dump out your dough onto the work surface
7. Knead the dough for around 7 minutes to bring the dough into a dry, firm ball
(Consider letting this dough rest for 30 mins wrapped in cling film)
8. Spread some flour over a work surface to roll out the dough
(You could fold the dough over onto itself a few times to help create layers.)
9. Roll out the dough to ½ inch thick
10. Cut the dough into 3 by 3 inch squares
11. Use a 1/8 inch dowel to make 14 holes in a 4 by 4 pattern on each cutout
12. Place each piece of hardtack on a baking sheet
(Consider placing some cornmeal onto the baking sheet before laying on the hardtack)
13. Sprinkle some water over each hardtack biscuit
14. Bake for 20 – 25 minutes
(Consider allowing them air dry for 24 hours)
15. Store in a paper bag

Please be careful, hardtack can be very hard to eat.