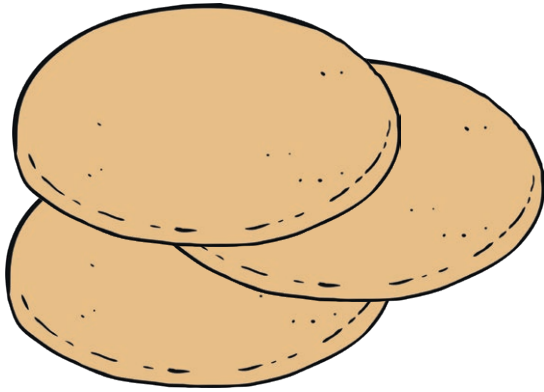


# Hardtack Biscuits Recipe



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## Hardtack Biscuits Recipe



### Equipment

weighing scales	rolling pin
measuring jug	cup
mixing bowl	baking tray
saucepan	wire rack
sieve	

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## Hardtack Biscuits Recipe

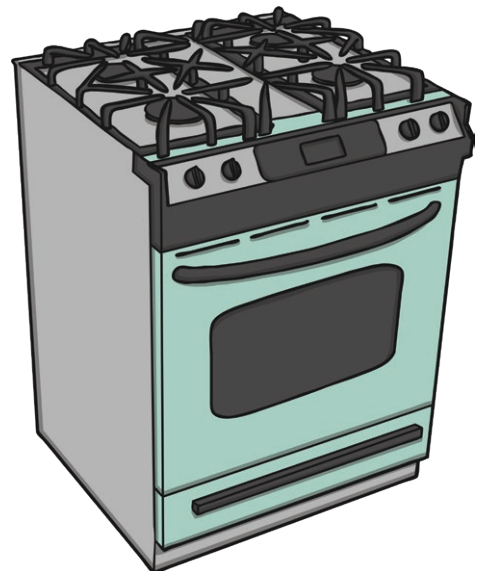


### Ingredients

1lb flour  
2oz butter  
1/2 pint skimmed milk  
1/2 tablespoon sea salt

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## Hardtack Biscuits Recipe



**Preheat oven to 215° C.**

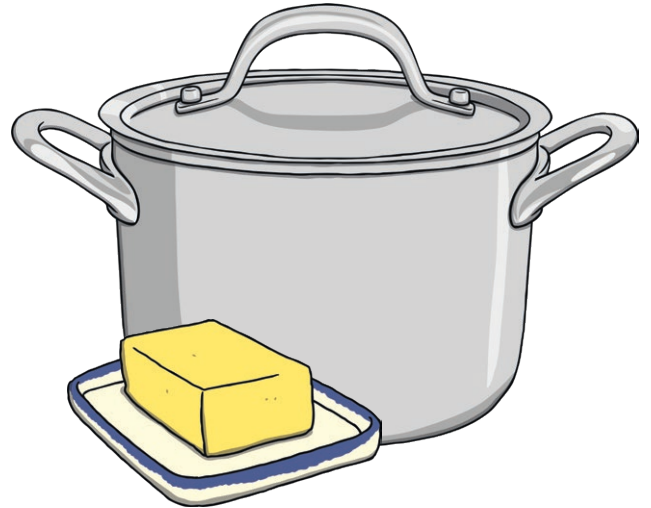
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Hardtack Biscuits Recipe



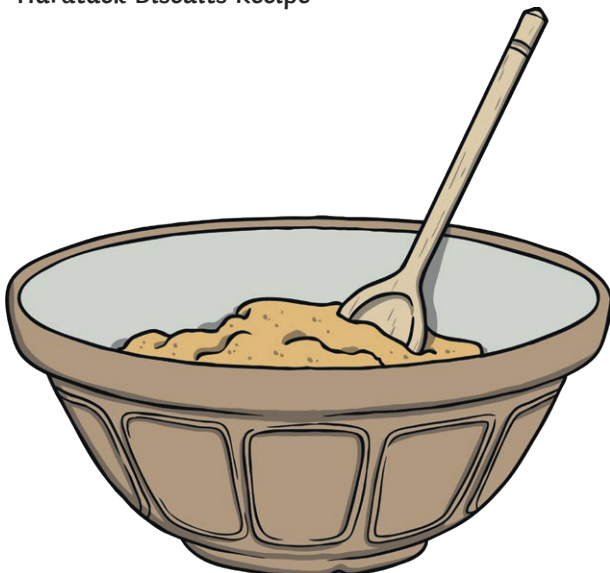
**Measure out the flour and place in a mixing bowl. Add the sea salt and mix.**

Hardtack Biscuits Recipe



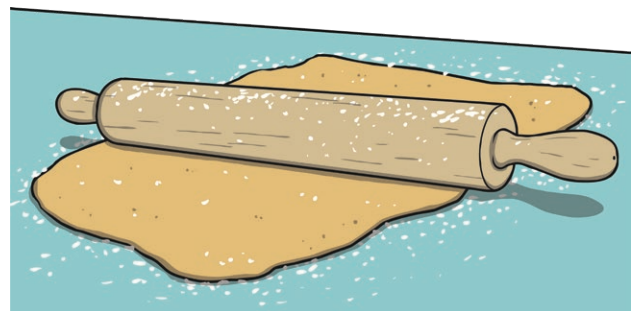
**Melt the butter in the milk over a low heat.**

Hardtack Biscuits Recipe



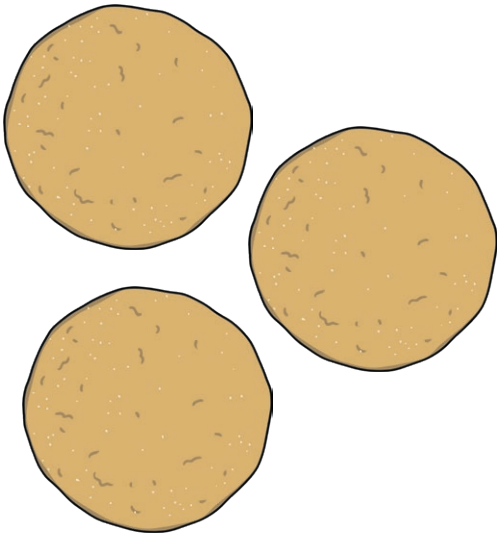
**Add the milk and melted butter to the flour and mix until smooth.**

Hardtack Biscuits Recipe



**Roll out the dough until thin.**

### Hardtack Biscuits Recipe



**Using the rim of the cup, cut out biscuit shapes.**

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### Hardtack Biscuits Recipe



**Place on a baking tray and prick each biscuit with a fork. This will let out any air when cooking.**

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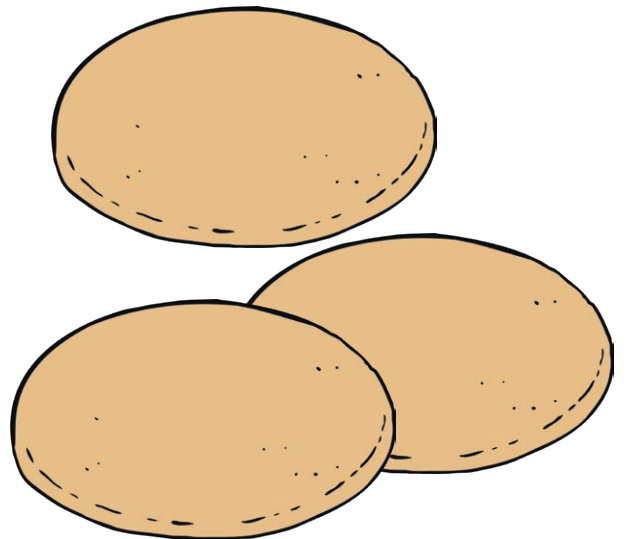
### Hardtack Biscuits Recipe



**Bake the biscuits in the oven for 30-40 minutes or until brown.**

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### Hardtack Biscuits Recipe



**Once the biscuits are cooked, leave them to cool.**

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