

2 cups of flour
1/2 to 3/4 cup water
salt (5–6 pinches)
bowl
rolling pin
cookie sheet

1. Mix all ingredients together. Add enough flour so that the dough is no longer sticky, but not too dry. Knead the dough a few times. Roll dough about half an inch thick, directly on an ungreased cookie sheet. Bake at 350 degrees for about 30 minutes.
2. Remove the dough from the oven, cut the large square into three-by-three-inch squares. Poke 16 evenly spaced holes in each square. Flip, return to the oven, and bake for another 30 minutes.
3. Turn the oven off, and allow the hardtack to cool in the oven with the door closed. Allow to completely cool.

2 cups cornmeal
2\3 cup milk
2 tablespoons vegetable oil
2 teaspoons baking soda
1\2 teaspoon salt
bowl
cookie sheet

Mix all ingredients until the batter is quite stiff. Form about eight biscuits and place on a lightly greased cookie sheet. Bake at 350 degrees for about 20 minutes or until light brown. Allow to cool. Spread with butter or molasses.