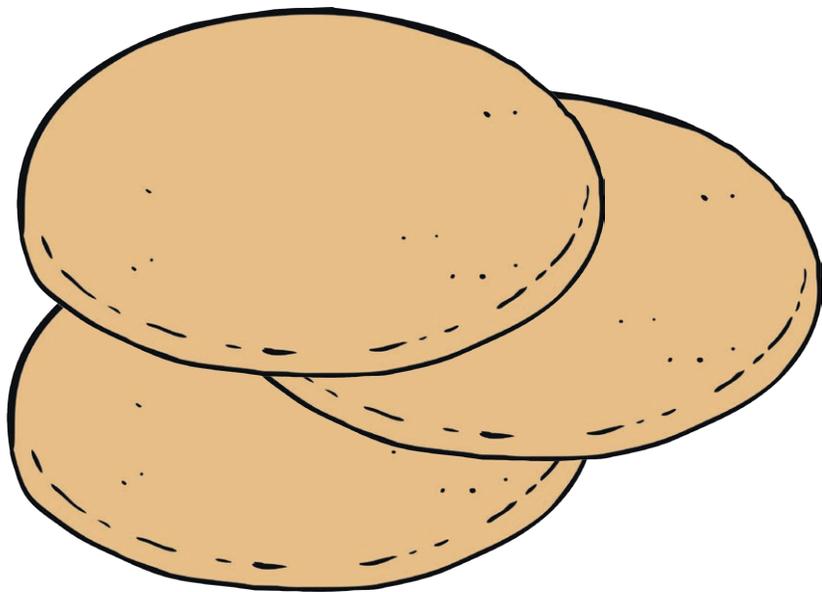


Hardtack Biscuits Recipe



Hardtack Biscuits Recipe



Equipment

weighing scales

measuring jug

mixing bowl

saucepan

sieve

rolling pin

cup

baking tray

wire rack

Hardtack Biscuits Recipe



Ingredients

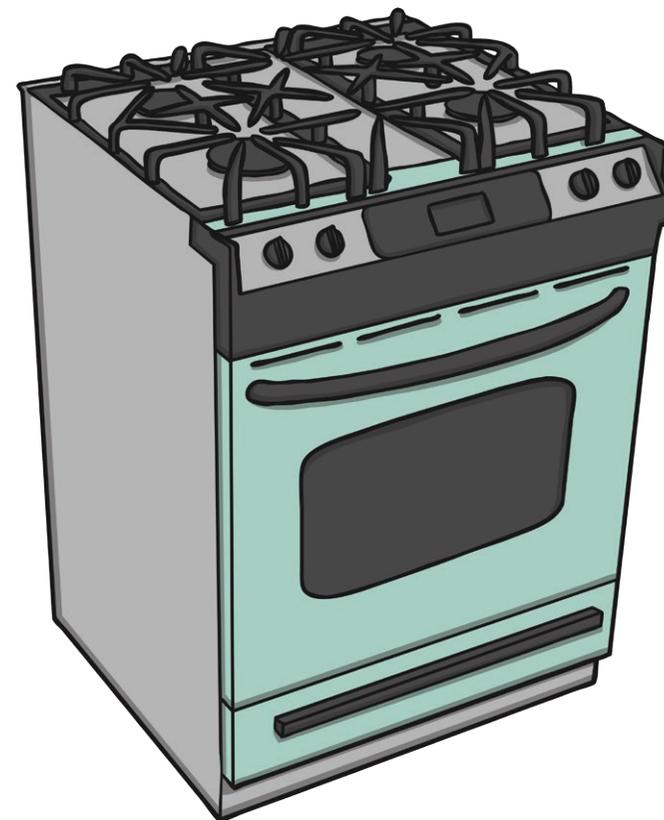
1lb flour

2oz butter

1/2 pint skimmed milk

1/2 tablespoon sea salt

Hardtack Biscuits Recipe



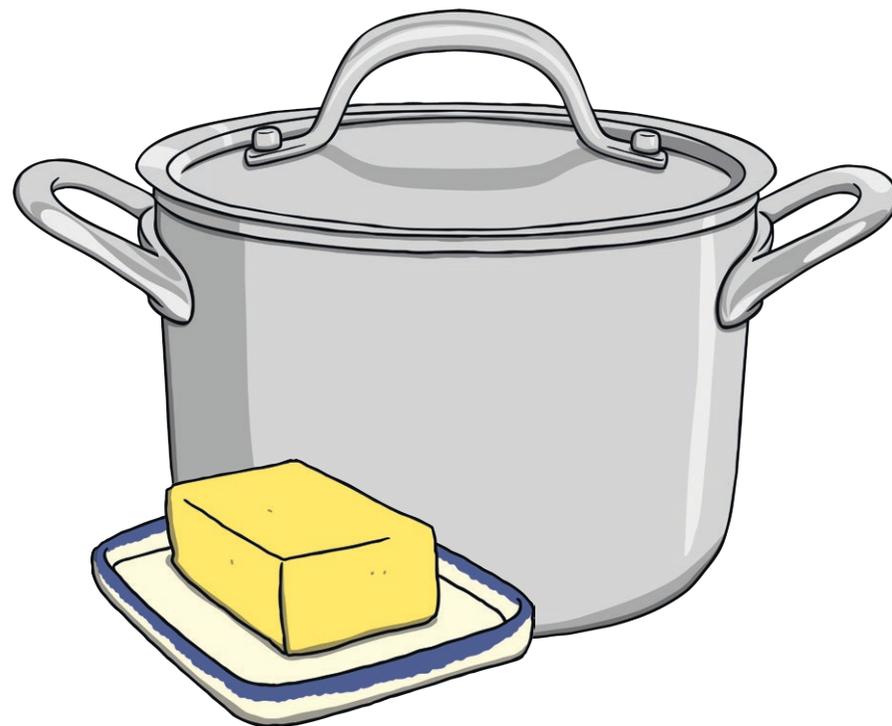
Preheat oven to 215°C.

Hardtack Biscuits Recipe



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

Hardtack Biscuits Recipe



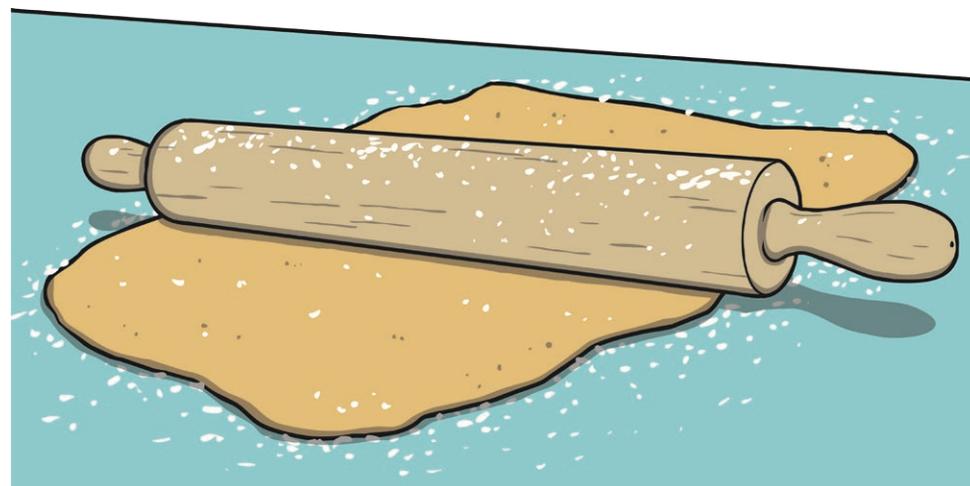
Melt the butter in the milk over a low heat.

Hardtack Biscuits Recipe



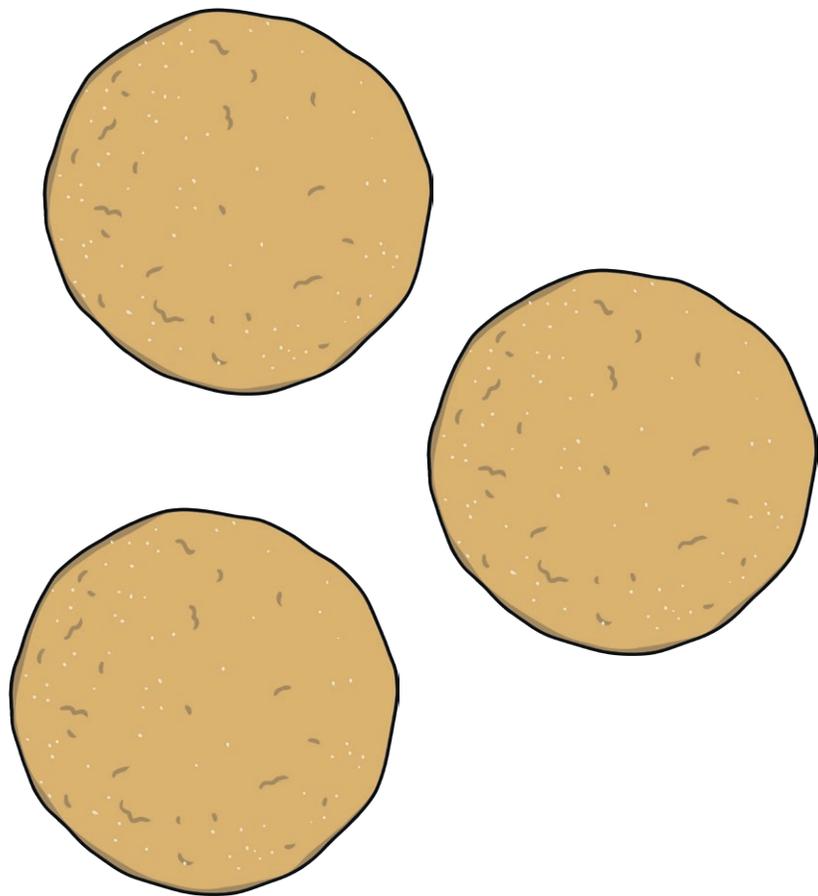
**Add the milk and melted butter
to the flour and mix
until smooth.**

Hardtack Biscuits Recipe



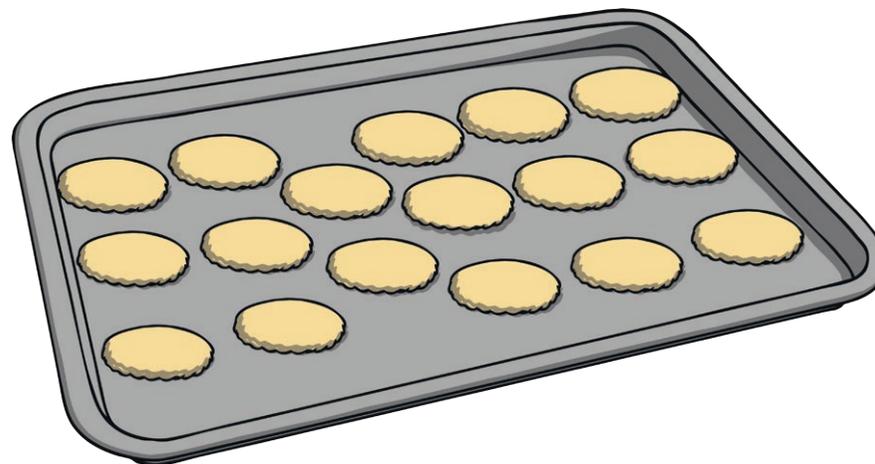
Roll out the dough until thin.

Hardtack Biscuits Recipe



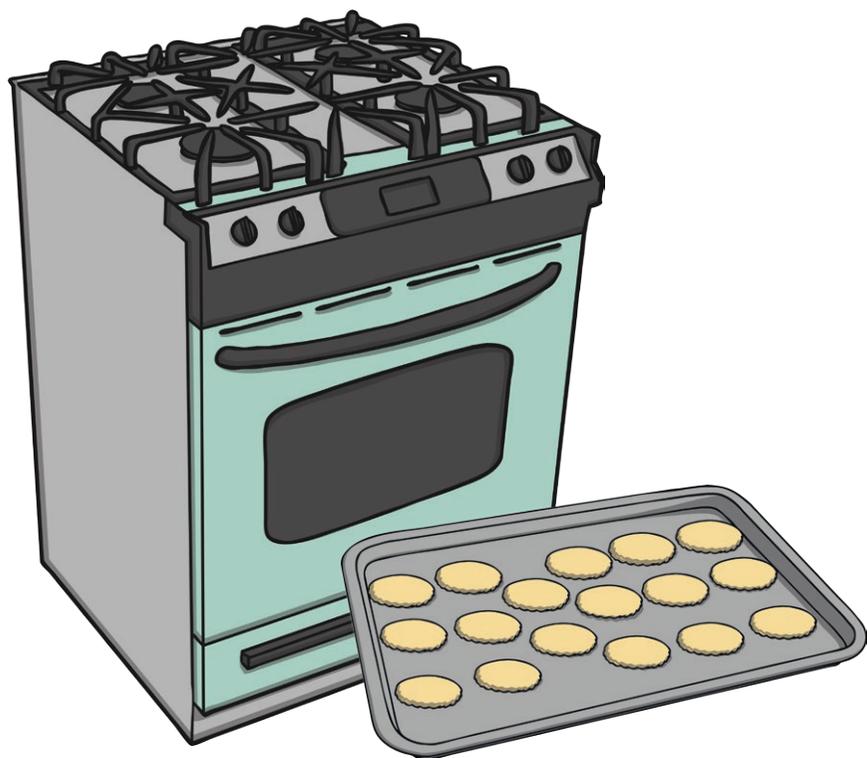
Using the rim of the cup, cut out biscuit shapes.

Hardtack Biscuits Recipe



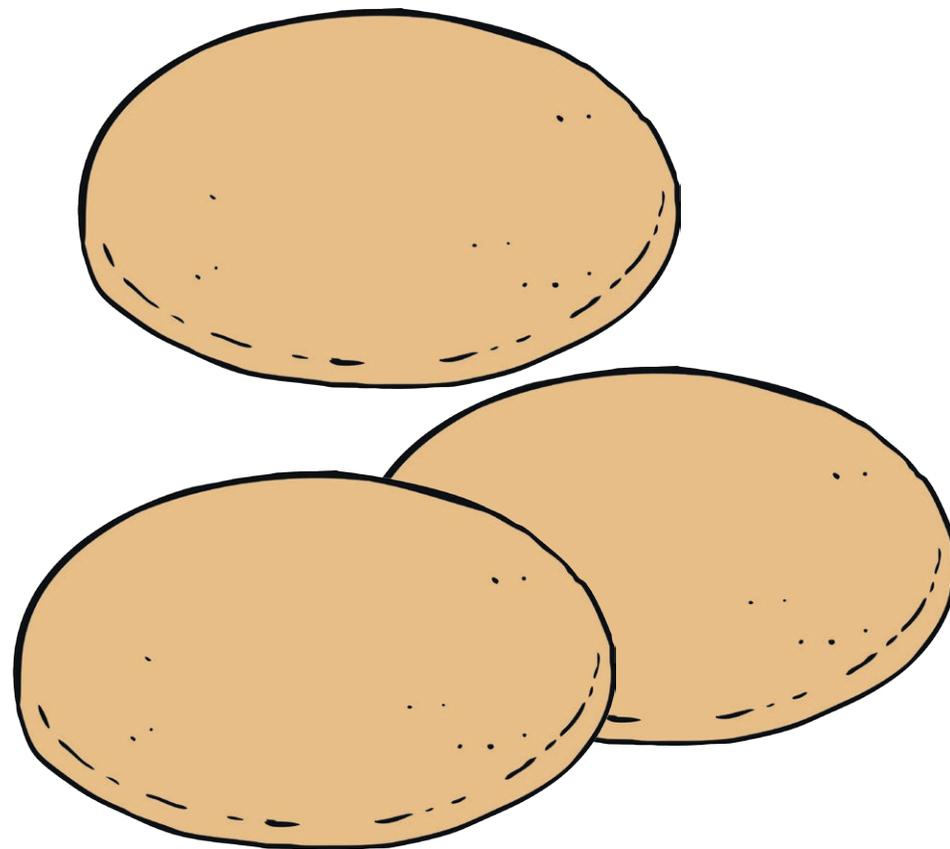
Place on a baking tray and prick each biscuit with a fork. This will let out any air when cooking.

Hardtack Biscuits Recipe



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

Hardtack Biscuits Recipe



Once the biscuits are cooked, leave them to cool.