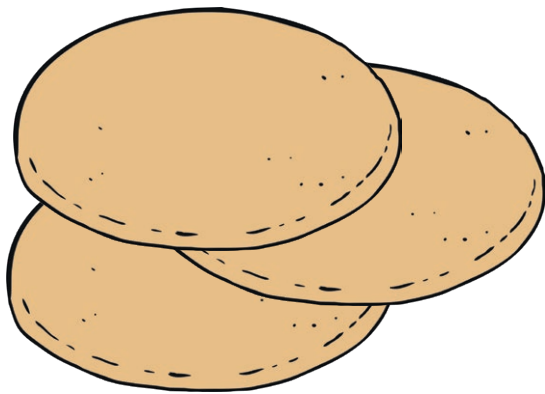


Hardtack Biscuits Recipe



twinkl.com

Hardtack Biscuits Recipe



Equipment

weighing scales
measuring jug
mixing bowl
saucepan
sieve

rolling pin
cup
baking tray
wire rack

twinkl.com

Hardtack Biscuits Recipe

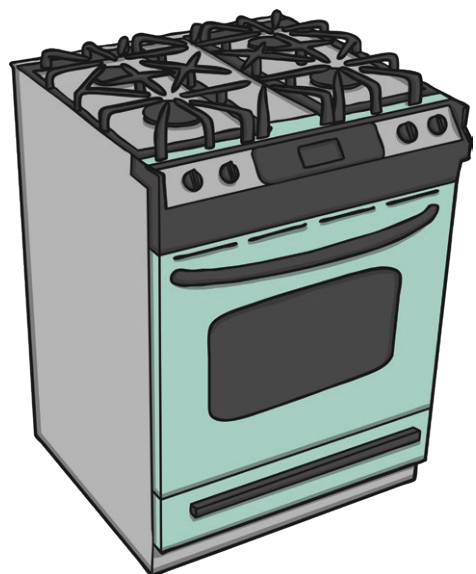


Ingredients

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

twinkl.com

Hardtack Biscuits Recipe



Preheat oven to 215°C.

twinkl.com

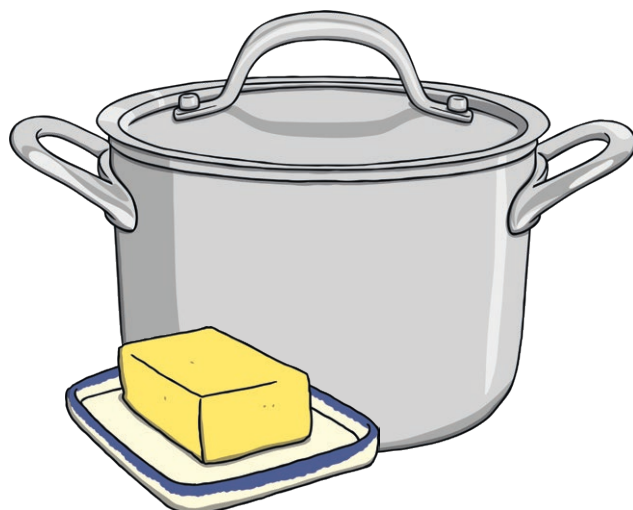
Hardtack Biscuits Recipe



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

twinkl.com

Hardtack Biscuits Recipe



Melt the butter in the milk over a low heat.

twinkl.com

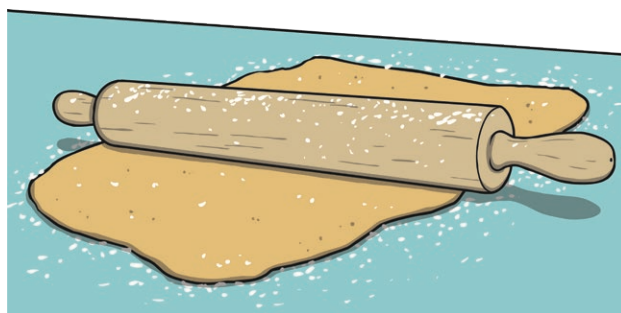
Hardtack Biscuits Recipe



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

twinkl.com

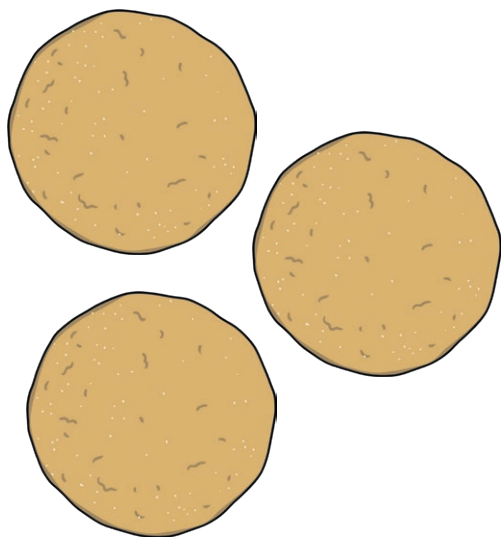
Hardtack Biscuits Recipe



Roll out the dough until thin.

twinkl.com

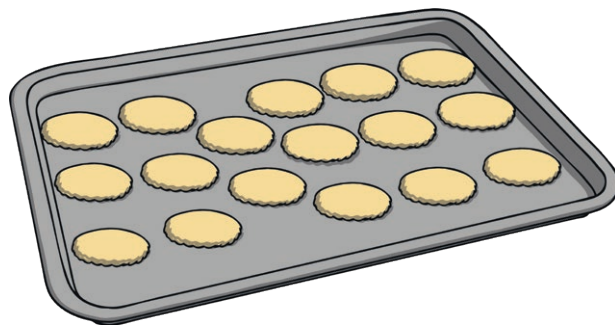
Hardtack Biscuits Recipe



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

twinkl.com

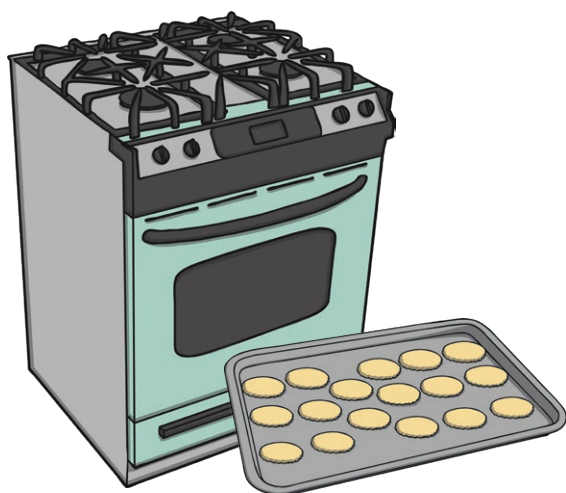
Hardtack Biscuits Recipe



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

twinkl.com

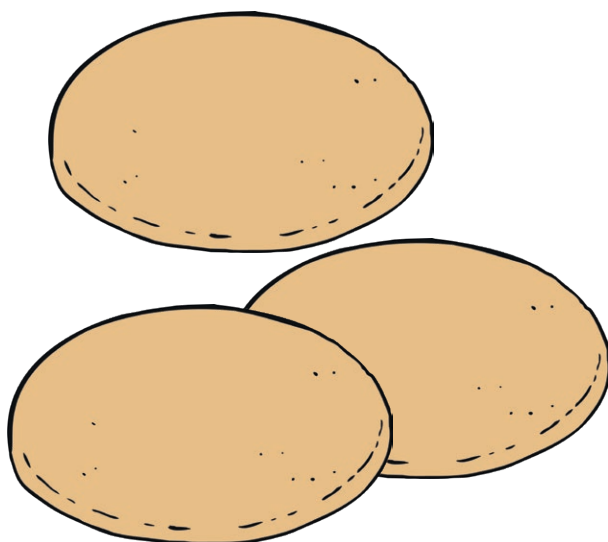
Hardtack Biscuits Recipe



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

twinkl.com

Hardtack Biscuits Recipe



Once the biscuits are cooked, leave them to cool.

twinkl.com