

Hardtack & Johnnie Cake

Union Hardtack Recipe

2 cups of flour
1/2 to 3/4 cup water
1 tablespoon of Crisco or vegetable fat
6 pinches of salt

Mix the ingredients together into a stiff batter, knead several times, and spread the dough out flat to a thickness of 1/2 inch on a non-greased cookie sheet. Bake for one-half an hour at 400 degrees. Remove from oven, cut dough into 3-inch squares, and punch four rows of holes, four holes per row into the dough. Turn dough over, return to the oven and bake another one-half hour. Turn oven off and leave the door closed. Leave the hardtack in the oven until cool. Remove and enjoy!

Confederate Johnnie Cake Recipe

two cups of cornmeal
2/3 cup of milk
2 tablespoons vegetable oil
2 teaspoon baking soda
1/2 teaspoon of salt

Mix ingredients into a stiff batter and form eight biscuit-sized "dodgers". Bake on a lightly greased sheet at 350 degrees for twenty to twenty five minutes or until brown. Or spoon the batter into hot cooking oil in a frying pan over a low flame. Remove the corn dodgers and let cool on a paper towel, spread with a little butter or molasses, and you have a real southern treat!