

5th Grade Math - Hardtack Recipe

Group 1 (Pink Group) - Original Recipe

Ingredients:

- 2 Cups - Flour
- $\frac{3}{4}$ Cup - Water
- 1 $\frac{1}{2}$ Teaspoons - Salt

Servings: 10 -12 biscuits/crackers

Baking Instructions:

- Preheat the toaster oven to 375 degrees F.
- Mix the flour, water and salt in a bowl.
- After mixing completely, the dough should be a little dry (and not stick to your fingers).
- If your mix is still too sticky, you can add more flour in small increments until the dough is dry enough.
- Use a roller to spread out the dough on a counter, large cutting board, etc. until it reaches a thickness of roughly $\frac{1}{3}$ to $\frac{1}{2}$ inches.
- To prevent sticking to the counter or cutting board, you should spread a little flour on the surface before rolling the dough. Also spread a little flour on top of the dough to prevent the roller from sticking to the dough.
- Cut the dough into squares (i.e. 3 inch squares). You can create square hardtack "biscuits" by cutting the dough horizontally & vertically on a large cutting board.
- Poke narrow holes in the hardtack biscuits with a chopstick or fork. The holes should go all the way through to the other side of the hardtack. This prevents the hardtack from puffing up.
- Place the hardtack biscuits on a baking sheet/tray.
- Ask Mrs. Lund to place the baking sheet into the toaster oven and bake for 25-30 minutes. It needs to be flipped over and baked again for another 25 minutes.
- Ask Mrs. Lund to remove the baking sheet from the oven and use a spatula to remove the hardtack from the baking sheet. Place the hardtack biscuits on a cooling rack in order to cool down.
- When completely cooled, place the hardtack in ziploc bags, 1 section for each student in the group. This can be eaten after school.

5th Grade Math/STEM - Hardtack Recipe

Group 2 (Yellow Group) - ½ Recipe

(The recipe below is NOT already halved. Your group must find half the ingredients together, then mix.)

Ingredients:

- 2 Cups - Flour
- ¾ Cup - Water
- 1 ½ Teaspoons - Salt

Servings: 10 -12 biscuits/crackers

Baking Instructions:

- Preheat the toaster oven to 375 degrees F.
- Mix the flour, water and salt in a bowl.
- After mixing completely, the dough should be a little dry (and not stick to your fingers).
- If your mix is still too sticky, you can add more flour in small increments until the dough is dry enough.
- Use a roller to spread out the dough on a counter, large cutting board, etc. until it reaches a thickness of roughly 1/3 to 1/2 inches.
- To prevent sticking to the counter or cutting board, you should spread a little flour on the surface before rolling the dough. Also spread a little flour on top of the dough to prevent the roller from sticking to the dough.
- Cut the dough into squares (i.e. 3 inch squares). You can create square hardtack “biscuits” by cutting the dough horizontally & vertically on a large cutting board.
- Poke narrow holes in the hardtack biscuits with a chopstick or fork. The holes should go all the way through to the other side of the hardtack. This prevents the hardtack from puffing up.
- Place the hardtack biscuits on a baking sheet/tray.
- Ask Mrs. Lund to place the baking sheet into the toaster oven and bake for 25-30 minutes. It needs to be flipped over and baked again for another 25 minutes.
- Ask Mrs. Lund to remove the baking sheet from the oven and use a spatula to remove the hardtack from the baking sheet. Place the hardtack biscuits on a cooling rack in order to cool down.
- When completely cooled, place the hardtack in ziploc bags, 1 section for each student in the group. This can be eaten after school.

5th Grade Math/STEM - Hardtack Recipe

Group 3 (Blue Group) - 2/3 Recipe

(The recipe below is NOT already $\frac{2}{3}$ of the recipe. Your group must find $\frac{2}{3}$ the amount first, then mix.)

Ingredients:

- 2 Cups - Flour
- $\frac{3}{4}$ Cup - Water
- 1 $\frac{1}{2}$ Teaspoons - Salt

Servings: 10 -12 biscuits/crackers

Baking Instructions:

- Preheat the toaster oven to 375 degrees F.
- Mix the flour, water and salt in a bowl.
- After mixing completely, the dough should be a little dry (and not stick to your fingers).
- If your mix is still too sticky, you can add more flour in small increments until the dough is dry enough.
- Use a roller to spread out the dough on a counter, large cutting board, etc. until it reaches a thickness of roughly $\frac{1}{3}$ to $\frac{1}{2}$ inches.
- To prevent sticking to the counter or cutting board, you should spread a little flour on the surface before rolling the dough. Also spread a little flour on top of the dough to prevent the roller from sticking to the dough.
- Cut the dough into squares (i.e. 3 inch squares). You can create square hardtack "biscuits" by cutting the dough horizontally & vertically on a large cutting board.
- Poke narrow holes in the hardtack biscuits with a chopstick or fork. The holes should go all the way through to the other side of the hardtack. This prevents the hardtack from puffing up.
- Place the hardtack biscuits on a baking sheet/tray.
- Ask Mrs. Lund to place the baking sheet into the toaster oven and bake for 25-30 minutes. It needs to be flipped over and baked again for another 25 minutes.
- Ask Mrs. Lund to remove the baking sheet from the oven and use a spatula to remove the hardtack from the baking sheet. Place the hardtack biscuits on a cooling rack in order to cool down.
- When completely cooled, place the hardtack in ziploc bags, 1 section for each student in the group. This can be eaten after school.

5th Grade Math/STEM - Hardtack Recipe

Group 4 (Green Group Group) - 3/5 Recipe

(The recipe below is NOT already in 3/5. Your group must find 3/5 of the ingredients first, then mix.)

Ingredients:

- 2 Cups - Flour
- $\frac{3}{4}$ Cup - Water
- 1 $\frac{1}{2}$ Teaspoons - Salt

Servings: 10 -12 biscuits/crackers

Baking Instructions:

- Preheat the toaster oven to 375 degrees F.
- Mix the flour, water and salt in a bowl.
- After mixing completely, the dough should be a little dry (and not stick to your fingers).
- If your mix is still too sticky, you can add more flour in small increments until the dough is dry enough.
- Use a roller to spread out the dough on a counter, large cutting board, etc. until it reaches a thickness of roughly $\frac{1}{3}$ to $\frac{1}{2}$ inches.
- To prevent sticking to the counter or cutting board, you should spread a little flour on the surface before rolling the dough. Also spread a little flour on top of the dough to prevent the roller from sticking to the dough.
- Cut the dough into squares (i.e. 3 inch squares). You can create square hardtack "biscuits" by cutting the dough horizontally & vertically on a large cutting board.
- Poke narrow holes in the hardtack biscuits with a chopstick or fork. The holes should go all the way through to the other side of the hardtack. This prevents the hardtack from puffing up.
- Place the hardtack biscuits on a baking sheet/tray.
- Ask Mrs. Lund to place the baking sheet into the toaster oven and bake for 25-30 minutes. It needs to be flipped over and baked again for another 25 minutes.
- Ask Mrs. Lund to remove the baking sheet from the oven and use a spatula to remove the hardtack from the baking sheet. Place the hardtack biscuits on a cooling rack in order to cool down.
- When completely cooled, place the hardtack in ziploc bags, 1 section for each student in the group. This can be eaten after school.

