

## **SWEDISH HARD TACK**

1 cup shortening (use some butter or margarine)  
1/4 cup sugar  
2 cups buttermilk  
2 cups rye flour  
2 cups white bread flour  
1 tsp. salt  
1 tsp. soda

Add enough white flour (about 1 cup) as you knead it. Roll out thin. Put on cookie sheet and then use a knobby rolling pin to roll out as thin as paper. If you don't, the hard tack will be thick and tough.

Bake at 350 degrees for about 12 minutes (until light brown).

Ruthe Ambler