

Australian Damper

Recipe source: Kitchen Garden Cooking
Difficulty: Easy

Season: Any

Serves: 6 home /12 in classes

Ingredients:	Topping	Equipment:	
250g self-raising flour 1/2 teaspoon salt 25g butter, chilled and cubed 175ml milk		Metric measuring spoons/cups Bowl – large Fork Scales Pastry brush Bread knife	Serving board/platter Large knife

What to do:

Preheat Oven to 200C

- ☺ Mix the flour with the salt in a large bowl
- ☺ Add the butter and rub it into the flour with the tips of your fingers, until it resembles fine crumbs
- ☺ Stir in milk with a round blade knife to make soft but not sticky dough.
- ☺ Turn onto the lightly floured workbench and **knead** briefly, then shape into a round ball
- ☺ Cut in half and set the balls of dough onto a baking tray and flatten gently to make a round about 17cm across. Cut a deep cross in the dough and brush lightly with milk
- ☺ Bake at 190 C for 30 minutes until golden
- ☺ Serve warm or at room temperature

Notes

Can be frozen for up to 1 month.

Variations – add 100g grated cheese to mixture before adding the milk and sprinkle with a little extra cheese before baking, also add 2 tablespoons of chives or parsley

If you want it to be sweet, add 2 tablespoons golden syrup and 2 tablespoons caster sugar to the mixture with the milk.