

An Aussie Favourite - Damper



Ingredients:

450 grams (3 cups) self-raising flour

Pinch of salt

80 grams butter, chilled, cubed

185ml (3/4 cup) water

Method

- Preheat the oven to 200°c first. Then line a baking tray with non-stick baking paper.
- Combine the flour and salt in a large bowl. Use your fingertips to run the butter into the flour until the mixture resembles fine breadcrumbs.
- Add the water to the flour and mix until the dough just comes together, adding 1-2 tablespoons of extra water if the mixture is a little dry.
- Turn the dough onto a lightly floured surface and knead gently for 1-2 minutes or until smooth. Shape into a disc and place on tray.

Bake in a preheated oven for 30 minutes or until the damper is cooked through and sounds hollow when tapped on the base. Transfer to a wire rack for 5 minutes to cool slightly. Serve warm or at room temperature with your favourite spreads.

Try this with honey and even vegemite! YUM!

