

Damper

Ingredients: 6 cups self-raising flour 1 teaspoon salt 180 grams butter 1 cup water 1 cup milk	Equipment: Large mixing bowl Sifter Measuring cups Measuring spoons Measuring scales Butter knife Small pot
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Method:

<ol style="list-style-type: none">1. Sift flour into a large mixing bowl. Add salt and make a well in the center.2. Melt butter and combine with the milk and $\frac{1}{4}$ cup water.3. Add to the well in the flour.4. Using a butter knife stir until mixture is just combined.5. Turn onto a lightly floured surface and knead for about 20 seconds, or until smooth.6. Place damper onto a lightly oiled pizza tray. Shape into a round and lightly press dough down to about 3cm thick. This will quicken the cooking time, by not having the dough to thick and dense.	<ol style="list-style-type: none">7. Place the dough in the pizza oven for about 15 minutes. Turning occasionally so that the dough cooks evenly.8. To check if the damper is cooked tap the top of the bread, if it sounds hollow it is ready.
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