

# Damper

<b>Ingredients:</b> 6 cups self-raising flour 1 teaspoon salt 180 grams butter 1 cup water 1 cup milk	<b>Equipment:</b> Large mixing bowl Measuring cups Measuring spoons Butter knife
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## Method:

<ol style="list-style-type: none"><li>1. Place pre measured S.R flour into a large mixing bowl. Add salt and make a well in the center.</li><li>2. Melt butter and combine with the milk and water.</li><li>3. Add to the well in the flour.</li><li>4. Using a butter knife stir until mixture is just combined.</li><li>5. Turn onto a lightly floured surface and knead for about 20 seconds, or until smooth.</li><li>6. Divide dough into 5. Shape each dough into a round circle and flatten down to about 2cm thick.</li><li>7. This will quicken the cooking time, by not having the dough to thick and dense.</li></ol>	<ol style="list-style-type: none"><li>8. Carefully place the dough directly onto the hot ashes of the fir for about 15 minutes. Turning occasionally so that the dough cooks evenly.</li><li>9. To check if the damper is cooked tap the top of the bread, if it sounds hollow it is ready.</li></ol>
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